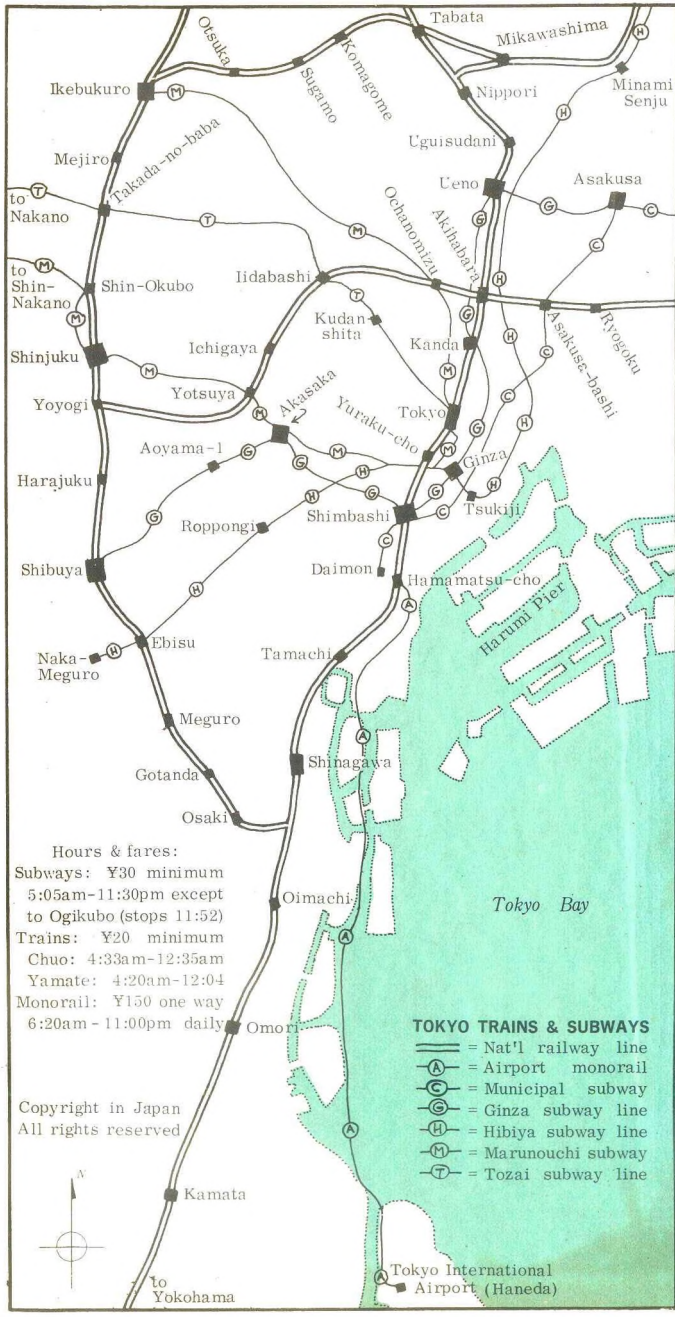
TOKYO

Palace Hotel



Copyright in Japan
All rights reserved

YOUR PERSONAL GUIDE TO TOKYO—CARRY IT IN YOUR POCKET OR PURSE

JAPAN'S BEST-SELLING GUIDEBOOK! "A succinct little book packed with more facts in less words than any guide ever published, plus being written in that disarmingly honest and enjoyably witty way that readers have come to expect of author Briggs (South Seas Guide, Orient Guide). It would be hard to think of a single question about Tokyo that is not touched upon. Lavish with tips on shopping and dining, tours and entertainment."—Pacific Area Travel Association.

"For those in search of a good guidebook to Tokyo, they could not go far wrong with a pocket-size tome of wit and wisdom by Don Briggs. Tells all and everything about the world's largest city, and divides the various sections off under delightfully witty subheads."—Orient Travel Magazine, Hong Kong.

"Brief and witty comments on just about everything in Tokyo—from drinking habits to chopstick holding. Briggs style is pungent, factual, and interesting."—$5 and $10 a Day author John Wilcock, New York.

"A terrific little guidebook. Very amusing, easy to read, and explicit. As accurate as they come."—The Asahi Evening News, Tokyo.

"Don Briggs has staked a solid claim to the title of 'Top Tokyo Travel Writer' with his fancy-grabbing, eye-appealing travel guide. You'll not find a more entertaining, nor a more authoritative book about Tokyo anywhere."—The San Francisco Examiner.

"Acclaimed far and wide as the most authoritative what to do, where to go type of book about Tokyo ever written. Aside from its informational value, it is pure reading entertainment, for Mr. Briggs is a master travel writer and an authority on Tokyo and the Far East. Cover to cover, you'll enjoy Don Briggs' Tokyo."—Max E. Lash, The Japan Times, Tokyo.

"There's barely an Innocent Abroad these days who isn't on intimate terms with the well established Travel Gods. Horace Sutton for footloosing in Europe, Don Briggs for the Orient, Fodor for Greece, Michelin for France, Simon for Mexico."—Chicago Tribune.

TOKYO BY DON BRIGGS From Evelyn Caldwell, travel editor of The Vancouver Sun:

At first I hated Tokyo by Don Briggs. After all, it kept me awake until half past two one morning, for I could not lay it down. However, upon sleep taking over after the last page, I discovered on wakening that I'd welcome the opportunity of shaking the hand of the same D.B. for doing what most travel writers do not—writing honestly, humorously, interestingly, factually, simply, enticingly—all in one book.

Then I was mad again! How could I, in the limited three weeks at my disposal in Japan, begin to see and do all the wonderful things he writes about? Impossible. But I'm doing my best to sample or at least see many of the intriguing items he dealt with, excluding abortions, acupuncture, and snake-flavored sake.

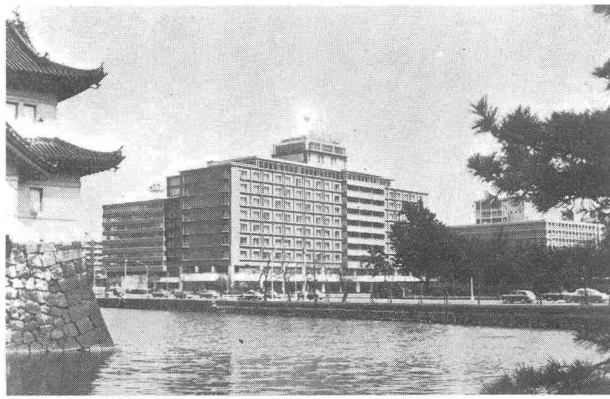
It is only too evident that Mr. Briggs knows his Tokyo, and his Japan, from the skin (literally) out, with particular emphasis on what to see, do, eat, drink, buy, and otherwise enjoy.

His crisp style of writing appeals to the visitor-on-the-go who comes to Japan ignorant of its ways. For them he goes into the details of the 1,000 kinds of food you may eat here; the multitude of shops you may visit; the roster of tours you may take, the galleries you may visit and just where you may see life at its gayest, its seamiest, its busiest, its naughtiest and its most enjoyable.

He doesn't neglect the pocketbook either, catering to those who have saved for years as well as the owner of money trees.

All this he does in amazing capsule form. No profound dissertations. Everything clear as turtle soup. No blaring superlatives. No misleading gobbledygook. His book is one that each and every visitor to Japan should have and digest on their first day here, refer to constantly thereafter, and take home to live the visit all over again in his inimitable words.

Congratulations on this miniature masterpiece.

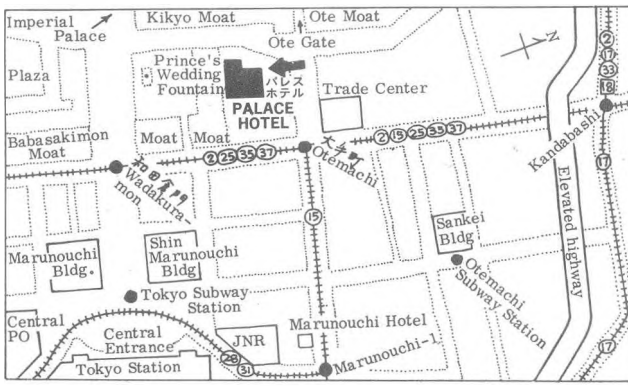


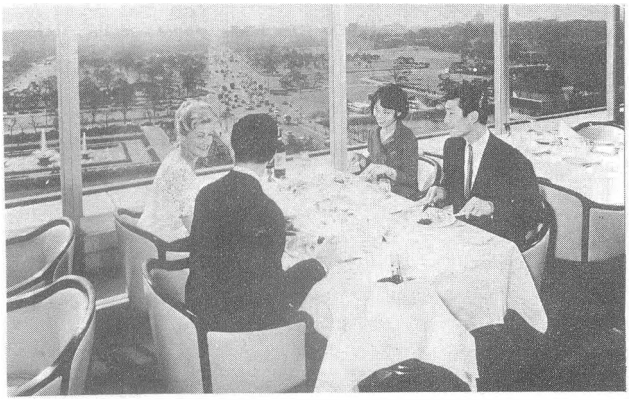
THE PALACE WELCOMES YOU TO TOKYO パレスホテル

Quiet serenity is the keynote here across the moat from the palace of the Emperor. Triple panes of window glass shield guests from the bustle of the world outside, and from the Crown Room penthouse one can view majestic Mt. Fuji on clear days.

Although you are in the heart of Tokyo, there are miles of moats and green parks to walk along from the doorstep of the Palace. Tokyo Station is just a 5-minute walk away, and the great Marunouchi business complex begins in the next block. Four of Tokyo's largest department stores are minutes away by taxi.

There are 450 rooms, all with bath, awaiting your arrival. You will soon find why so many airline personnel always stay at the Palace. Tel. 211-5211.





AT THE PALACE YOU'RE IN A CITY WITHIN A CITY

There are more than 30 restaurants and banquet halls, with a ballroom which can accommodate 2,000 guests at one time. In each you'll enjoy the palatial service that has made the Palace famous--no tipping, no waiting, and no language problem.

The penthouse Crown Room, with its lovely views and superb wine list, is a gourmet's mecca with seafood and grills prepared in the best French manner. Open from 11am, dinner music is provided from 6pm.

Other oases within the Palace include the Royal Lounge beside the moat, the Wadakura restaurant which serves sukiyaki, tempura, and sushi--tatami-style if you like--the Grill Simpson, noted for steaks, and the Swan dining room, in a garden-water setting.

Shopping is a pleasure in the Palace Arcade. 20 specialty shops, opening daily at 10am, offer ease, variety, and exciting souvenirs at reasonable prices.

Streetcar trackage now facing removal: #1, 2, 3, 4, 5, 6, 8, 11, 21, 22, 35, 37, & 40.

DON BRIGGS

TOKYO

A CONFIDENTIAL GUIDE TO THE GREATEST

♦ **SHOPPING**

♠ **DINING**

♣ **NIGHTLIFE**

♥ **INSIDEMS**

AD SIGHTEMS

Tokyo ⇄ San Francisco

DON BRIGGS PRODUCTIONS

AKASAKA POSTOFFICE BOX 44, TOKYO

Copyright in Japan 1965, 1966, 1967, 1968
by Penelope Hunt Briggs
All rights reserved
Printed in Japan

This book or parts thereof may not be reproduced in any form without permission of the copyright owner. All material is under continuous revision by a staff of Japanese, British, and American editors.

Extra copies sold at leading Tokyo hotel bookshops—or will be mailed postage-free anywhere in the world if you order directly from the publisher—at $1 each. The white cover may be kept clean with a damp cloth.

The author, who is a map-maker and the publisher of this book is a free-lance travel writer and former travel newspaper editor; has written two other books (Orient Guide, South Seas Guide—Crown, New York) and is an ex-staff officer and cruise director on South Pacific, trans-Pacific, Hawaii, and round-the-world cruise ships. Likes: the sea, long walks, painting.

INDEX TO KEY MAPS

Air line routes	143	North Pacific	32
Akasaka area	145, 154	Shibuya area	149, 153
Asakusa area	161, 162	Shinjuku area	149-151
Downtown access	141	Streetcars	(cover)
Ginza subway stn.	142	Subway system	163
Ginza-Yuraku-cho	147	Tokyo suburbs	139
Hibiya-Toranomon	154	Tokyo Tower plan	155
Kyoto, city of	236	Transport	(cover)
Nihombashi area	157	Ueno-Asakusa	162

Location maps within this book include the numbers of passing streetcars, and carstop names, as orientation aids. Cabbies can locate major carstops by name. Telephone 502-1461 for tourist information.

Don Briggs' South Seas Guide (266 pages in tan compartmented cover) sells in Tokyo for ¥950; or may be ordered from Crown Publishers, 419 Park Avenue South, New York for $3.50. Second revised edition.

PARTIAL CONTENTS 1

Contents..... 1
Nightlife suggestions. 2
Tokyo geography.... 3
Weather chart..... 3
Tokyo climate..... 4
Travel wardrobe.... 5
Tipping suggestions..6
Tatami mats..... 6
Interior decor..... 7
Japanese baths..... 8
Turkish baths..... 11
Bathing cautions... 13
Toilets..... 14
Language problems. 15
Home visits..... 16
Home etiquette..... 17
Gift etiquette.....18
Bowing etiquette....18
Personal honor.....19
Employment..... 20
Room furnishings... 21
Tatami sitting..... 22
Herb medicines.... 22
Health..... 23
Abortions..... 24
Plastic surgery.... 25
Hara kiri..... 26
Babies..... 27
Marriage..... 29
Kimono wear..... 31
Overseas mileage.. 32
Animal language... 32
Chinese culture.... 34
Metric conversion.. 34
Topsyturvydom.....34
Names..... 36
Flower arranging...38
Calligraphy..... 39
Racial origins.....41
Ainu..... 41
Cherry blossoms... 42
Religion..... 43
Years & eras..... 45
Imperial palace.... 45
Imperial family....46
Social patterns..... 48
Samurai..... 50
Peerage..... 50
Wealth..... 51
Living costs..... 52
Living standards... 53
Property values.... 54
Earthquakes..... 54
House numbers.... 54
Taxis..... 56
Airport transport...57
Streetcars..... 58
Subways..... 59
Foot care..... 60
Commuting..... 61
Railway travel..... 62
Noise levels..... 65
Taxi tips..... 66
Peddlers..... 67
Immigrants..... 67
Teenagers..... 68
Full moons.....69
Barbers..... 70
Pachinko..... 70
Baseball..... 71
Sumo wrestling.... 72
Kabuki drama..... 73
Noh drama..... 75
Stage shows..... 75
Girls' opera..... 76
Geisha dances..... 76
Expense accounts.. 77
Nightlife..... 78
1923 earthquake....81
1945 fire raid.....81
Daily budgets..... 82
Price levels..... 83
Geisha..... 83
Pseudo-geisha..... 86
Drinking parties... 87
Chopsticks..... 87
Restaurants..... 89
Austerity diet.....90
Restaurants..... 91
Liquor..... 91
Tea..... 93
Coffee shops.....95
Unusual foods..... 96
Dining etiquette.... 97
Rice..... 98
Raw fish..... 98
Drinking spots.... 100
Sushi.....100
Blowfish.....103
Tempura..... 104
Noodles..... 105
Sukiyaki.....107
Table cookery.... 108
Eel dining.....109
Japanese beef.....109
Yakitori.....110
Mongol barbecue..110
Oysters.....110
Zen dining..... 111
Domburi..... 112
Tray dining..... 112
Food cautions.... 113
Diet evaluation....113
History..... 114
Festivals..... 122
Holidays.....125
Package tours.... 126
Tours of Japan... 127
Tours of Tokyo... 130

Note: You will find a special classified shopping and dining index on page 238.

Medical treatment.132
Dental treatment.. 132
Churches.....132
Clubs..... 133
Postage..... 134
Cablegrams.....135
Overseas phones... 135
Local telephones... 136
Customs rules..... 136
Visas..... 137
Consulates.....138
Railway map..... 139
Railway distances...139
Airline telephones.. 140
Hotel telephones....140
Downtown map.....141
Ginza subway stop.. 142
Diarrhea..... 142
Airline route map.. 143
Airline fares..... 143
Airline timings.....143
Tokyo airport..... 143
Sengakuji temple... 144
Hama Rikyu.....144
Tsukiji fish market. 144
Akasaka map.....145
Ginza.....146
Ginza area map.... 146
Shinjuku gardens... 148
Meiji shrine..... 148
Tokyo station..... 148
Shinjuku..... 149
Shinjuku-Ikebukuro-Shibuya map.....149
Shinjuku map.....150
Shibuya.....152
Akasaka palace.....154
Diet building..... 154
Akasaka-Hibiya map 154
Tokyo Tower plan.. 155
Tokyo Tower.....155
Imperial palace.... 156
Nihombashi map....157
Yasukuni shrine.... 158
Kanda bookshops... 158
Akihabara district.. 158
Korakuen garden... 158
Rikugien garden.... 159
Yushima shrine.... 159
Kiyosumi garden... 159
National museum... 159
Asakusa sights..... 160
Asakusa map.....161
Asakusa-Ueno map..162
Subway map.....163
Ikebukuro sights....164
Arcades..... 165
Department stores..165
Business hours.....168
Currency exchange..169
Tax-free shopping.. 170
U.S.Customs notes. 170
Shopping checklist.. 171
International sizes..172
Cultured pearls.... 174
Cultured pearl care 178
Contemporary art.. 228
Kyoto map..... 236
Business index..... 238
Money conversion. back
Tokyo map..... back

CHECK LIST FOR AFTER SIX

Activities

( ) Airport monorail ride
( ) Cruise up Sumida River
( ) Cruise on Tokyo Bay
( ) Fishing in indoor pond
( ) Group nightlife tour
( ) Lobby people-watching
( ) Massage at Turkish bath
( ) Massage in your room
( ) Model automobile racing
( ) Pachinko parlor stopover
( ) Trip up Tokyo Tower

Shopping

( ) Arcade shopping till 9pm
  ( ) Hotel arcades
  ( ) International Arcade
  ( ) Nikkatsu Arcade
  ( ) Sukiyabashi Arcade
( ) Window shopping till 9pm
  ( ) Asakusa Nakamise
  ( ) Ginza district
  ( ) Ikebukuro
  ( ) Shibuya
  ( ) Shinjuku

Theaters

( ) English-language movies
( ) Girls' opera musicals
  ( ) Kokusai Theater
  ( ) Nichigeki Theater
  ( ) Shochiku Theater
  ( ) Takarazuka Theater
( ) Hotel television programs
( ) Hotel theater restaurants
( ) Hotel travel movies
( ) Int'l musical concerts
( ) Kabuki traditional theater
  ( ) Kabuki-za Theater
  ( ) Shimbashi Embujo

Coffee & Drinks

( ) Chanson coffee shops
( ) Hi-fi coffee shops
( ) Sidewalk view cafes

Drinking Spots

( ) Airport view bars
( ) Bar & cabaret crawling
( ) Hotel & lobby bars
( ) Hotel supper clubs
( ) Neighborhood sake bars
( ) Panoramic view lounges
( ) Revolving view cabaret
  ( ) Hotel Sekitei
( ) Revolving view lounges
  ( ) Otani Sky Lounge
  ( ) Tokyo Kotsu Kaikan

Dining Adventures

( ) Dinner, geisha dances
( ) Dinner, Okinawa dances
( ) Dinner, rural folk dances
( ) Dinner, specialty spots
  ( ) Chinese dining
  ( ) Fondue dining
  ( ) Fugu dining
  ( ) German dining
  ( ) Indonesian dining
  ( ) Italian dining
  ( ) Japanese beef dining
  ( ) Korean dining
  ( ) Mongolian dining
  ( ) Noodle dining
  ( ) Okonomiyaki dining
  ( ) Russian dining
  ( ) Sukiyaki dining
  ( ) Sushi dining
  ( ) Tempura dining
  ( ) Yakitori dining
( ) Dinner, Yokohama ships

Most Japanese start their evenings early, at 6:30 or 7, and call it a night by 11. By 9, most shops are shuttered. Note that three of the more spectacular entertainment districts—Asakusa, Shinjuku, and Shibuya—are seldom seen by visitors, being off the beaten track by 15 or 20 minutes by taxi.

77 RISING SUN STRIP Tokyo (35°N 140°E) is about the same distance from the equator as Santa Barbara, Las Vegas, Albuquerque, Amarillo, Oklahoma City, Memphis, Charlotte, Cape Hatteras, Gibraltar, Crete, Cyprus, Beirut, Buenos Aires, Capetown, Adelaide, Sydney, and Auckland. If we don't count Shanghai—Mao says it has 12.5 million—Tokyo is the world's largest city, with more people than the whole of Australia. Ours is the world's most dynamic town, twice as giddy as New York, thrice as raucous as Chicago. More than 11,000,000 live in a clump within the metropolitan area (9,000,000 in the city proper) with 250,000 more men than women. Males in the 20-25 age group outnumber females 15 to 10. As many as 200,000 newcomers unload each year looking for a home, with 28,000,000 expected to pile on by 1975!

WHEN YOU SNORE A TUGBOAT ANSWERS The city limits take in 796 square miles (50,000 acres) with a 65-mile radius of which the palace forms the population center. Within the metropolitan area boundaries are 9 full-fledged cities, 25 towns, 14 villages, 3 counties, and the seven islands of Izu south of Tokyo Bay. A great portion of the eastern ramparts of Tokyo occupy delta lowlands of the Sumida river and former tidal mudflats, whereas the principal residential areas of the western segment (including the palace) cover low hills and a plateau which rise from 70 to 132 feet above the level of the sea. Many blocks reaching back from the waterfront were reclaimed by feudal barons. Some are sinking nine inches a year.

HOW TO REMEMBER WHETHER IT'S RAINING

TOKYO WEATHER	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Daily high temp.	47	48	54	63	71	76	83	86	79	69	60	52
Nightly low temp.	29	31	36	46	54	63	70	72	66	55	43	33
Humidity per cent	61	60	64	70	74	79	80	79	80	76	72	64
Inches of rain	1.9	2.9	4.2	5.3	5.8	6.5	5.6	6.0	9.2	8.2	3.8	2.2
Days with rain	5	6	10	10	10	12	10	9	12	11	7	5
Days with snow	4	5	3	0	0	0	0	0	0	0	0	2
Days with fog	.5	.2	.6	1.3	2.1	1.8	2.0	3.0	1.8	1.5	.5	.4
Thunderstorm days	.2	.1	.7	.6	2.0	1.0	3.0	4.0	1.0	.5	.2	.1
Clear days	18	15	13	12	9	6	11	15	10	11	14	18
Cloudiness per cent	40	50	60	65	70	80	80	75	75	70	50	40
Sunrise on first day	7:10	7:00	6:30	5:45	5:10	4:45	4:50	5:10	5:35	5:55	6:20	6:50
Sunset on first day	5:00	5:30	5:55	6:20	6:45	7:10	7:20	7:05	6:25	5:45	5:05	4:50

PREVAILING ON THE WESTERLIES The climate of Tokyo is somewhat similar to Washington, D.C. and sunnier than southeast England, embracing long balmy summers and short, cool, sunny winters tempered by the Kuroshio (black) current which washes up from the South China Sea. The islands are dominated by monsoons: the northwest (winter) monsoon originating in the Lake Baikal area of Siberia blows dry, refrigerated winds across the Japan Sea, while the southeast (summer) monsoon draws warm, moist winds from the Pacific across Japan into the eastern fringes of continental Asia. The weather in the late autumn and early winter months is near-perfect, being not too cold, and generally dry. In February and March there are some days with gusty winds, cloudy skies, and even occasional snow flurries. The late spring is marked by unsettled days varying between sun, showers, and winds. The temperature picks up as summer comes, with the mid-June onset of the 'bai-u' or Plum Rains. Days are frequently overcast and sultry, with ample precipitation to ensure healthy autumn rice harvests. Temperatures fall off in September and the dry season sets in after the middle of October. The temperature of central Tokyo is about 3°C. warmer than the suburbs. July and August are the peak months of Japan's typhoon season, but Tokyo's only big blows (1917 and 1958) came in September. The general storminess makes Japan Asia's most stimulating environment for human activity.

UNDER THE INFLUENCE OF MINK Women's wardrobe: In Tokyo's Amazonian summer, most women wear cottons or synthetic wash fabrics, foregoing nylon stockings and walking about town in sandals by day and heels by night (if they're not walking far). In all other seasons, people here dress about the same as in western countries although furs or hats are seldom worn when out shopping. The uncemented concrete squares we use in Tokyo for paving sidewalks make spike heels highly impractical, and a little hazardous, as they are almost certain to become wedged in one

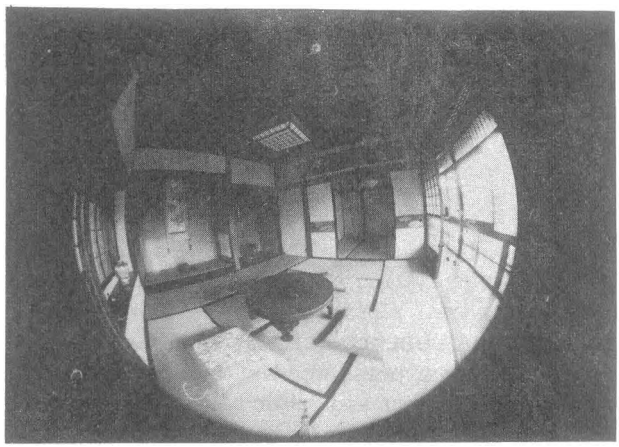
of the deep crevices. If you're to dine sitting on the floor, better wear a full skirt or you'll never make it. For hotspring resorts, take along a pair or two of white tabi socks to wear with your geta in the winter months (and don't forget warm socks for innwear). For temple touring, bring along your air line foot socks or carry a set of wool socks in your purse--you'll have to remove your shoes at the steps. During the winter months, lined galoshes are recommended, or even better, fashionable leather boots for wading through the slush and puddles. Whatever you do, don't go promenading in slacks or shorts, or wear your 'happi-coat,' sedge hat, or kimono outfit.

BUTTON UP YOUR HAPPI-COAT Men's wardrobe: During the warmth of Tokyo summertime, streetwear styles call for ties and short-sleeved white shirts, in many places even at night. Always remember, however, for business appointments or luncheon or dinner get-togethers, businessmen here will expect you to come in a suit. During fall, winter, and spring months, Tokyo men spruce up in their fashion-plate best, ranking them collectively among the world's best dressed. If you're planning to make the rounds of homes or inns, the shoe-doffing acrobatics are made easier if you've remembered to wear loafers. We all carry bumbershoots here for the rain, often in addition to stormgear. If you're caught on a walking tour during the slush season, let's hope you brought a pair of rubbers to protect your shoes; only galoshes are sold here. If you're heading for the hotspring country, you'll probably join the local tourists in promenading around the village square in yukata and geta. But if it's winter, better buy a pair of bifurcated navy blue tabi socks before you leave Tokyo to save your toes from frostbite. For temple tours (and winter inns) pack along the booties you were given aboard your jet--you'll have to remove shoes frequently. And don't be caught dead with holey socks in this land of peek-a-boo feet. Hats are rarely worn. Taboo: happi-coats and Asian peasant hats; loud clothing.

TOKYO PALMS The Transportation Ministry has for several years been pushing a no-tipping campaign among the management and staffs of hotels, inns, and restaurants in a bid to encourage more tourists to visit Japan. Few local residents give gratuities under any circumstances, and of course, anyone who indulges in the practice will only make it expected of the next customer in line. Tipping in Tokyo is usually limited to the drivers of hired automobiles who often get ¥300 for a half day's work or ¥500 for a full day. Most hotels, inns, and restaurants add a 10 to 15 per cent service charge (tip) to the bill, so employees need not be tipped again. Cabbies are rarely tipped, unless heavy bags are toted or some extraordinary address-sleuthing is accomplished. JNR railway personnel have been instructed to return tips. At beauty and barber shops tips are not expected, nor are gratuities customary with bartenders or shoeshine attendants. Porters at terminals usually post a fee-per-bag schedule running from ¥50 to ¥100 per piece. A hard-working tour guide who goes all-out to make your trip enjoyable is also worth rewarding.

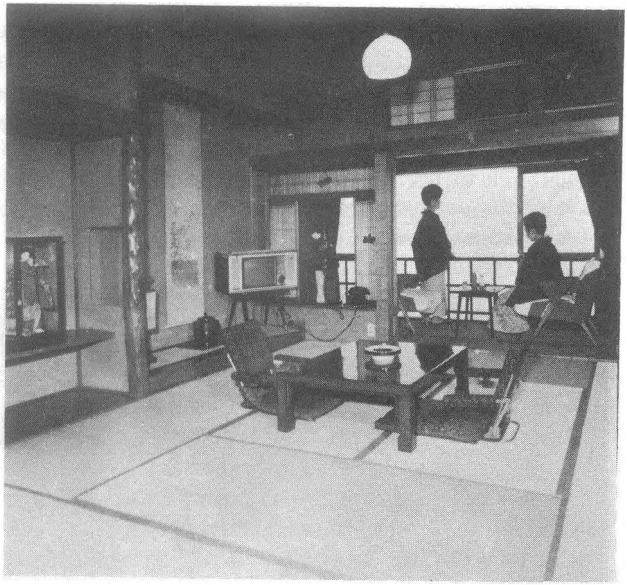
WALL-TO-WALL RICE PADS Most foreigners are aghast at the thought of sleeping on tatami, which they probably visualize as soiled straw straight out of a horse barn heaped onto dirt floors. To foreign residents of Japan who have tatami units, however, the resilient, shiny, perfumed mattress floors are elegant furnishings they hope never to be without. Tatami measure about six by three feet in area and are about three inches thick. They are edged with cotton or silk liners and are tightly covered with a closely-woven matting made of igusa, a reed grown alternately with rice in the off season. The thick underbed of the tatami unit is made of wara (rice straw) which is tightly braided. Quality varies, ranging in price from $7 to $8.25, with the best as far as appearance is concerned, coming from the Hiroshima area. Drayage and installation cost extra and the fabric used for the edging also affects the price. In a good home the tatami is replaced once or twice every two years. The

use of tatami in homes is associated with Japanese nature worship, with the illusion maintained of sleeping in communion with nature. Neither shoes nor slippers may be worn on tatami. A tatami is supposed to be the minimum space required by one adult for working, sitting, and sleeping. Because of their uniform size, rooms are described as two, four, four and a half, six, eight, ten, etc. mats. Tatami are the professional house guest's best friends, as no householder with his home thus furnished can make the excuse that there's no place for an extra body to sleep. Barnstorming school children on economy tours of the country are squeezed into tatami-decked rooms like sardines.



FOUR-ROOM CLOSET Japanese manage to achieve an illusion of spaciousness in rooms which readily convert from sitting rooms, into dining rooms, into bedrooms in the rustling of a silk kimono. By day the only furniture may be a foot-high lacquered table along with a zabuton cushion or two. In the elevated recessed tokonoma alcove there will be either a rice paper lamp or a vase or figurine, beneath the seasonal kakemono wall scroll. Extending to the ceiling of the tokonoma is the tokobashira, a slender, skinned tree trunk. Better rooms will have shoji sliding doors

which open onto roka balconies complete with wicker chairs and table. A doll-size dressing table may be included in room appointments, with a mirror which is covered with cloth out of respect for its association with sacred Shinto relics.



SOAKING THE PUBLIC Most homeowners prefer fragrant hinoki cypress wooden bathtubs to the tiled sort common in inns and public baths. Many become impatient over the 15 or 20 minutes required to fill the tubs with water, and the additional 20 or 30 minutes needed to bring the water to a boil; for these people and for those whose homes lack baths--an estimated 70 per cent of Tokyo's population--community bath houses (sento) do a flourishing business at ¥28 per body, plus a ¥5 surcharge for women who wash their hair. The baths provide neighborhood cronies with a country club atmosphere in which to exchange tall tales and furnish captive audiences for clever advertisers and political campaigners who stage rigged dialogues amid the bathers--who may gather in groups of 100 during peak hours. Of this

number only about 20 at a time can get into the average pool, which is about the size of a shipboard swimming pool, 10x12 and a yard deep. The others squat about on wooden stools showering, shampooing, and shaving. Sento open about 4:30 p.m. and can be spotted by their factory-size smokestacks. At the head of waiting queues are housewives of the more leisurely class, bringing infants along for the sanitary advantage of first water. Later come the after-dinner dippers and late workers. By the time maids and other menial workers show up it is close to midnight and the water is as tired as the bathers. As many people are wont to plunge in before showering, the bottom of the pool is usually invisible by 9 p.m.

UNCOSTUMED AS I AM When occupation authorities decreed that public bathing pools (furoba) were to be partitioned according to bathers' gender, many sento proprietors obliged by simply stretching lengths of string across pools. Public baths are more realistically separated nowadays and one must journey away from the city--perhaps even as far as to Noboribetsu, in Hokkaido--before the lonesome bather can find a really sociable mixed bathing house. Bath boys (sansuke) are on hand at many public pools and the more pretentious hotspring hotels (onsen ryokan), although some of the fairer sex are growing squeamish about having their backs scrubbed by male stewards. Most sento position their petite cashiers so that watchful eyes can be kept on patrons on both sides of the Wall. At inns, one's personal maid usually accompanies her guest into the bathroom, assisting with clothing removal and standing by for back scratching as the need arises.

BAREFOOT UP TO THE CHIN The Japanese bathing ritual is associated with Shinto purification rites, hence the general insensitivity to lack of adornment. It is said that people here do not 'see' bath-time nudity, yet we are most discreet about the use of the ever-present tenugui towel in mixed-bathing frolics,

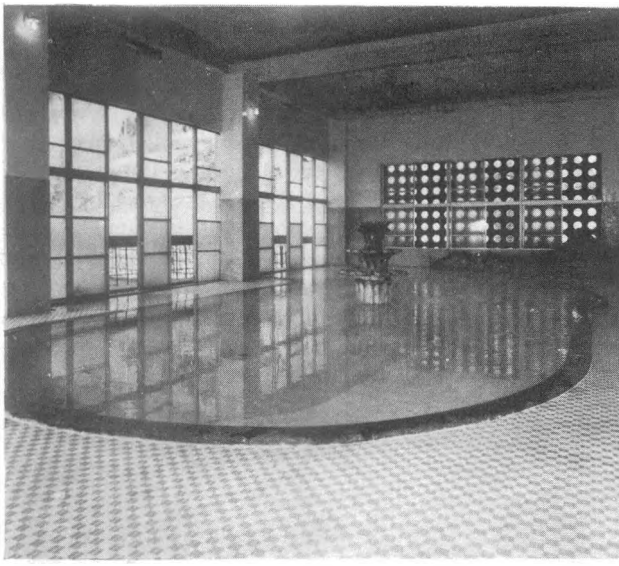
when it functions as a wash cloth, towel, and fig leaf. Japanese are uniformly shocked at the western custom of placing a toilet in the same room as the bath, and consider the bath as a source of pleasure to be shared with others, not merely a means of sanitation. A person of good breeding in Japan does not come to dinner until after having his bath.

AROMA WITH BATH Explorers intending to pursue seriously the art of body boiling may find a baby-bath thermometer to be a most valuable travel accessory. Bath temperatures range anywhere from 95°F. to plus-140°F. Those of us who glory in the simmering waters find little satisfaction unless our skin emerges lobster-red. Some enthusiasts have managed to remain submerged chin-deep for weeks on end. Fortunately for newcomers there usually are cold water taps or hoses available for tempering the cauldrons. After showering, cautious dousing with dipperfuls of bath water help acclimate the skin to the inevitable. It is well to remember, also, that a tentative foot in the water makes a more reliable temperature guage than insensitive hands. Once in, submerge quickly--the coolest water is at the bottom--and sit still. If you are in Japan on May 5--Boys' Day--you may luxuriate in the fresh fragrance of a shobu bath, with green slivers of iris stems and leaves floating suspended in the water. On December 23, the winter solstice, a scented bath is created by squeezing into the water the juice from a yuzu (a small orange).

THE UGLY DUNKLING Your street clothing may be deposited in wicker baskets on shelves lining the dressing room. The bath itself is either raised or recessed into the floor, filled to shoulder depth, and if stove-heated, is covered with wooden slats. These are set aside for bathing and should be replaced afterwards. Remember that one must shower before entering the pool, as with a swimming pool, and never let soap or suds foul the sterile water. There will

be a shower head or hose off to one side, with a small wooden stool for sitting on and a wooden dipper for rinsing. One usually brings his own bar of soap into the bath room along with hotel wash towel (tenugui). These hand towels are very porous and by wringing them out, double as bath towels. It is the custom to re-shower after bathing, again as when leaving a swimming pool. A cold shower is particularly effective in closing skin pores after the hot bath and helps the skin to dry quickly. You'll emerge from a Japanese bath feeling cleaner than ever before in your life. Once accustomed to the searing, crystal-clear baths, you will abhor western tubs.

QUICK BEFORE IT MELTS 'Toruko onsen' Turkish baths are currently in hot water with Tokyo's clubwomen, ever suspicious of the scantily-attired girls and the goings-on behind closed massage room doors. The fee for an hour, more or less, of paradise runs between ¥1,000 and ¥1,200, which starts



with the customer being placed into a steam cabinet, then scrubbed all over, then soaked in a tubful of hot water, and then toweled dry. This sets the stage for Japan's fantastic massage art which takes in handfuls of muscles you never knew you had, from the tips of your fingers to your toes--all conducted somehow in a businesslike manner with the patient wearing nothing but a tiny face towel. Some treatments go as far as to include treading with bare feet up and down one's back. The fanciest establishments offer vitamin, aphrodisiac, milk, and lemon baths, with Japanese, Finnish, Roman and Turkish ablutions on tap. Most hotels either keep masseuses on hand or will summon them at the flicker of a Charlie horse. The 'hour' of massage contracted for is usually closer to 40 minutes and though you emerge limp as a dishrag, you may require another treatment the next day as therapy for your battered sinews. Residents in the strawing suburbs can enjoy the services of neighborhood 'amasan' massages for as low as ¥500 an hour. Many of these practitioners are blind, as the profession was until very recently reserved for the sightless.

THE SINKING MAN'S THERMOMETER The following chart should enable visitors to utilize low-priced bath thermometers which are sold in department stores, and may be useful in converting air temperatures mentioned in newspaper weather forecasts.

50C=122F	36C=97F	22C=72F	8C=46F	-6C=21F
49C=120F	35C=95F	21C=70F	7C=45F	-7C=19F
48C=118F	34C=93F	20C=68F	6C=43F	-8C=18F
47C=117F	33C=91F	19C=66F	5C=41F	-9C=16F
46C=115F	32C=90F	18C=64F	4C=39F	-10C=14F
45C=113F	31C=88F	17C=63F	3C=37F	-11C=12F
44C=111F	30C=86F	16C=61F	2C=36F	-12C=10F
43C=109F	29C=84F	15C=59F	1C=34F	-13C=9F
42C=108F	28C=82F	14C=57F	0C=32F	-14C=7F
41C=106F	27C=81F	13C=55F	-1C=30F	-15C=5F
40C=104F	26C=79F	12C=54F	-2C=28F	-16C=3F
39C=102F	25C=77F	11C=52F	-3C=27F	-17C=1F
38C=100F	24C=75F	10C=50F	-4C=25F	-18C=0F
37C=99F	23C=73F	9C=48F	-5C=23F	-19C=-2F

FOOLS RUSH IN Immersion in semi-boiling bath waters dilates the blood vessels, and causes the body's blood supply to rush to skin surfaces and away from the brain and heart. The blood pressure drops, just as it does after an accidental injury. For these reasons persons (especially older people) unaccustomed to the baths may feel dizzy after dunking or may experience symptoms similar to heatstroke. This condition is characterized by flushed, dry skin, hot to the touch, and an intense headache. The afflicted one should be partly reclined with the head higher than the rest of the body, and fanned or soaked in ice cold water, with all treatments directed towards cooling the skin as quickly as possible by every available means. Anyone taking tablets for high blood pressure should absolutely avoid hot Japanese baths--with a weak system body temperature may run amuck to a plus-105°, causing death or permanent disability. Because drinking tends to produce effects on the circulatory system similar to those enumerated

above, it is unwise to imbibe before bathing. If found next morning by the janitor in the bottom of the pool, he might be just the one to throw the baby out with the bath water. Hot baths, incidentally, supposedly have contraceptive properties.

OUTHOUSE OF THE AUGUST MOON Gofujo (go-foo-jo) means 'honorable motion place' and along with o-toi-le and o-te-arai is feminine language for toilet. Men usually say ben-jo, but whatever the grammatical niceties, most public powder rooms are coeducational with both open plumbing and door-equipped toilet booths (although hotels and restaurants catering to overseas visitors usually have segregated facilities). At inns straw scuffs are found arrayed in doorways, to be worn inside the W.C. (If there are five slippers outside any room, you can tell there are between two and three persons inside.) Many restrooms are equipped with toilets recessed in the floor designed for their sanitary advantages, but these can be tricky when wearing spike heels--especially on moving trains.

SHINJUKU A-GO-GO Twenty minutes or so from the Ginza is the lively night town of Shinjuku. Some spots around Kabuki-cho popular with students and the coffee shop set (taxi directions given for each location):

La Seine ラ・セーヌ 新宿名画座 歌舞伎町 新宿
Above Shin Meigaza Theater. (369-7271) 1pm-5:30pm and 6pm-10:45pm daily. ¥400-¥600 admission buys coffee or drink. Electric guitars, weekend name acts.

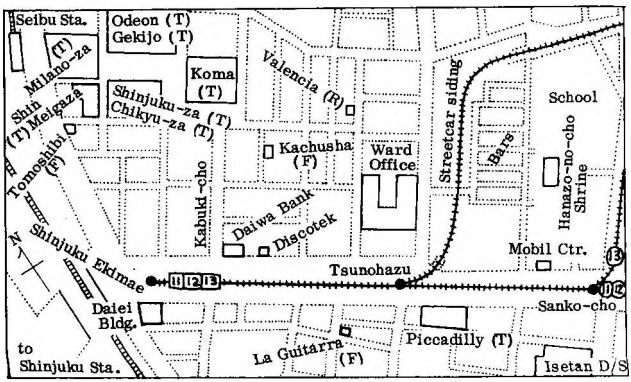
Tomoshibi Chorus Saloon うたごえの店 灯 歌舞伎町
(369-6653) 1pm-11pm, opens noon Sun. Coffee ¥180, beer ¥250, whisky ¥250. Higher weekends. 40-min. singalongs, folk songs in Japanese. 15-min. rests.

Kachusha カチューシャ コマ劇場の近く 新宿
Sign in Russian, 3rd floor best. 2:30pm-11pm, opens 1pm weekends. Coffee or whisky ¥100, beer ¥200. 1-hr. folk song singalongs, 15-min. rests (368-6548).

Odeon Stereo Hall グランド オデオン 歌舞伎町 新宿
Above Grand Odeon Theater. (369-1441) 5pm-11pm, opens noon weekends. Admission ¥300-¥400, table ¥100-¥200. Beer ¥300, coffee ¥100, whisky ¥150. Dance hall, band. Hostesses ¥300/30min. Couples o.k. Set-up same as Milanoza dance hall, next bldg.

Discotek 歌舞伎町 入口 大和銀行の隣り 新宿
5th floor. (200-6660) 4:30pm-11pm (11:30pm weekends). ¥300 admission, cola or whisky ¥100, beer ¥150. Lockers ¥30. Go-go dancing, electric guitars.

T=theater. F=coffee. R=restaurant. D/S=dept. store.



TALKING IN CODE Japan's official textbook language is Tokyo-ben (spoken in Hokkaido as well as in the Tokyo area). The popular dialects of Tohoku-ben (northern Honshu) and Kagoshima-ben (southern Kyushu) are almost unintelligible to Tokyoites and subject new arrivals to considerable hazing on the job. Osaka-ben is another popular dialect, as are the provincial languages, Niigata-ben and Nagoya-ben. Even within Tokyo certain regionalisms creep into speech. Longtime residents claim they can distinguish a Kanda dialect and another from Asakusa. Tokyo-ites often have difficulty pronouncing f's and sh's, which come out sounding like h's.

GETTING YOUR TANG TONGUELED. Perfect Japanese is an elusive target for even the most talented outsider--simple vocalizations such as 'nee' (neh) defy unaccented imitation. 'Dozo' (please) is just as difficult. 'Domo' is a popular do-all word which can mean thank you, excuse me, and goodbye--even if you can't pronounce it perfectly. Popular tongue-twisters are: 'Nama-go-me, nama-mu-gi, nama-tama-go,' (uncooked rice, wheat, eggs). And 'Tonari no kyaku wa yoku kaki ku kyakuda,' or the guest next door eats too much persimmon.

SOUNDS MY MOTHER TAUGHT ME 'Arigato' or 'thank you' is the most beautiful word in the Japanese language, according to a radio survey. 'Sayonara' or 'goodbye' ranked second, followed by hai (yes), ohayo gozaimasu (good morning), watakushi (feminine I), sawayaka (refreshing), anata (you), o-yasumi-nasai (good night), sumimasen (I'm sorry), dozo (please), arigato gozaimasu (thank you very much), iie (no), irasshai-mase (welcome), okaasan (mother), honobonoto (dimly), gomennasai (pardon me), shigure (fleeting shower), tasogare (twilight), haha (mother), itadakimasu (I am about to begin eating, or I'm opening a present), itte-rasshai (have a nice day), urara (serene), konnichi wa (good day), and furusato (hometown).

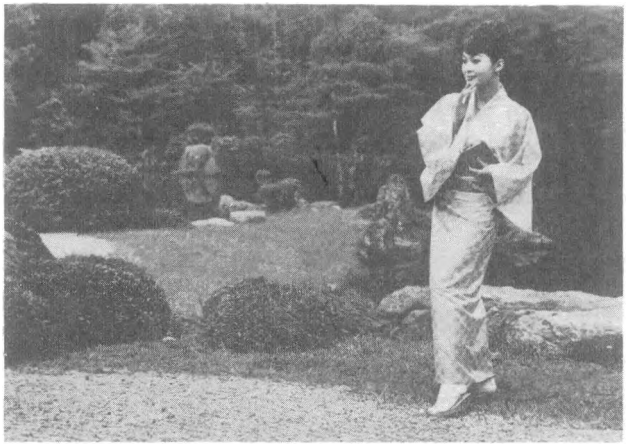
HOW TO STUFF A KIMONO Donning a kimono takes two people and thirty to 45 minutes. Three undergarments, the hada-juban, koshimaki, and wraparound naga-juban (usable overseas as a housecoat), are tied down by waist cords. Another waist band hitches up the kimono so that the hem just clears the ground. The front panel always crosses left over right--reversed, it is a death symbol. The heavy, embroidered 13-foot obi winds around the waist like a strait jacket, again secured with an ornamental cord (obidome). A stylized bow is fashioned behind, requiring exactness in tying. 'Instant obi' are available with hooks and eyes to accelerate costuming. (In traditional theater, the process of unwinding the obi is a sensuous act, and efficiency-conscious prostitutes tie their obi handily in front.) Zori slippers and tabi socks complete the production. Navy blue tabi, incidentally, as well as being excellent souvenir items, convert into lightweight travel slippers.

EMIKO POST AT HOME Shoes or overcoats should never be worn inside a Japanese home, and you should wait until you are well out into the street before putting on your overcoat again. Even women must remove their hats inside houses. House slippers should be removed before stepping onto tatami mats. Care should be taken to avoid stepping on the fabric edges which line each mat. Shoes should be placed together neatly after removing, and pointed toward the exit. Do not turn your back to your host while struggling with your shoes. It is polite to admire the kakemono (scroll) which will be hanging in the tokonoma (alcove). You will be served tea, and it is complimentary to drink a second cupful. Your host will offer you a zabuton cushion to sit upon. The humblest seating position is nearest the doorway--the most honored is with one's back to the tokonoma. If you should visit during a meal hour, expect to be dined. Salesmen and deliverymen enter homes without bothering to knock and most householders leave doors unlocked by day, but even the windows are shuttered and bolted when the family goes to bed.

SAMURAI CLAUS If you should pay a visit to a private home, it is customary when leaving to present your host with a small gift (o-miyage). Apologize for the paucity of the gift, and if it is a ceremonious household, the package will be opened in private to prevent possible embarrassment to the donor. Don't expect profuse thank you's as this too is considered bad form. Do keep the price down as gifts must be reciprocated and by presenting an ostentatious present-o you may bankrupt your friend as he strives to hold up his end of the 'give and take' ritual. Avoid groups of objects which add up to series of four and nine: these symbolize death or ill-fortune. All congratulatory presents are wrapped in red and white; condolence gifts are done up in black and white. Even the manner in which the knot is tied is meaningful; 'crossed strings' imply ill wishes. Friends customarily exchange gifts two times each year--at midyear O-bon festival time and at year-ending O-seibo time. Gifts are also exchanged at parties. As the diggings are purposely inconsequential and are stored up for future ritual presentations, it is not uncommon for one's plunder to make a complete circle and come back months later as a return gift in the same box.

HANDS, KNEES, & BUMPS-A-DAISY Bows replace handshakes, and because each felicitation is accentuated by a bow, the ritual can become quite involved. A baby at his mother's breast is taught to bow whenever his father appears, and by the time he is three, bends without prompting even from his papoose backpack. On the street, with feet together, the body is doubled to the waist with hands flat against the side or resting on the knees. One must not be too obsequious, but the social inferior must hold his head lower than his better. The younger party dips deeper than the elder providing there is no status contradiction; and a woman defers to a man so long as he is not socially inferior. So that the subordinate party does not straighten up before the other, oblique posturing allows careful timing out of the corner of the eye. Inside on tatami the bow begins from a kneeling

position with hands placed flat on the floor in front of the knees, the arms describing an outward curve and the fingers pointed a shade inward. Bend forward to within a few inches of either the hands or the floor.



ABOUT FACE In regard for personal honor, self-respect, or 'face,' the Eastern world differs markedly from the West. It is such a tangible commodity here that anything approaching criticism must be soft-pedaled--public censure means social ostracism. It is a highly-developed sense of self-status and it is quite brittle. The tense preoccupation with one's public image makes it very difficult to elicit uninhibited conversation even from personal friends, hence the value of geisha hostesses and freewheeling geisha parties to break the ice for business dealings. Attempts at humorous remarks involving personal satire must be carefully controlled as someone's feelings are almost certain to be hurt. Also, if someone balks at answering your question, the answer to which might possibly expose the respondent, or local customs to ridicule, it is good advice to drop the line of inquiry. On the subject of asking questions, don't pose negative questions (using 'don't you?, isn't it?' etc.) as the no or yes reply to such complex grammar will only confuse the issues.

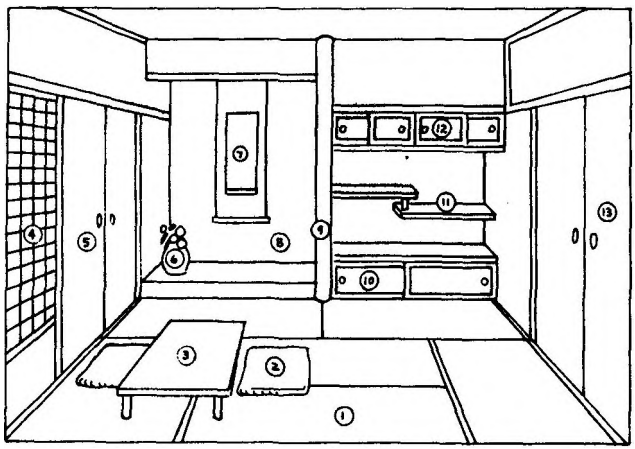
PHI GETA KAPPA Failure of a three-year-old boy to gain admittance into the proper kindergarten may change the pattern of his entire life and doom him to a middle-class existence. Top jobs in government and private enterprise mostly go to graduates of elite universities — institutions which require graduation from "correct" high schools, and so on down the line. To assure your child of a secure future, you can't do better than Bancho Primary School, Kojimachi Junior High, Hibiya Senior High, and Todai (Tokyo University). The state universities of Tohoku, Kyoto, and Kyushu are likewise highly rated, as are Hitotsubashi Commerce, Tokyo U. of Technology, Waseda, and Keio (private). Twice-yearly "examination hells" result from fierce cramming to pass stiff entrance tests which failing students may submit to year after year.

THE MAN IN THE GREY FLANNEL HAPPI-COAT A half-humorous maxim among white collar workers is "yasuma-zu, okure-zu, hataraka-zu"—don't be absent, don't be late, don't work. Most offices, however, present a different picture. Walk into a bank! But many salarymen hesitate to take more than a few days of their annual vacations for fear their superiors will discover how little they've been doing on the job. Employment is usually for life. At least until age 55, retirement age. With such a one-job prospect, employes must diligently cultivate good relations with their fellows. The five-and-a-half and six-day week is normal. Many workers regularly draw overtime.

WORKING THEIR FINGERS TO THE BONUS Among a half dozen "elite" companies, high school graduates start work at an average salary of $60 a month. University graduates get $81. After five years the high schooled employe is drawing $93; the old grad $145. At ten years they're getting $135 and $168 respectively, at twenty years $255 and $322. The companies also ladle out semi-annual bonuses which total up to a whopping six months' base pay. (But few companies are as generous in either salary or bonus as these.)

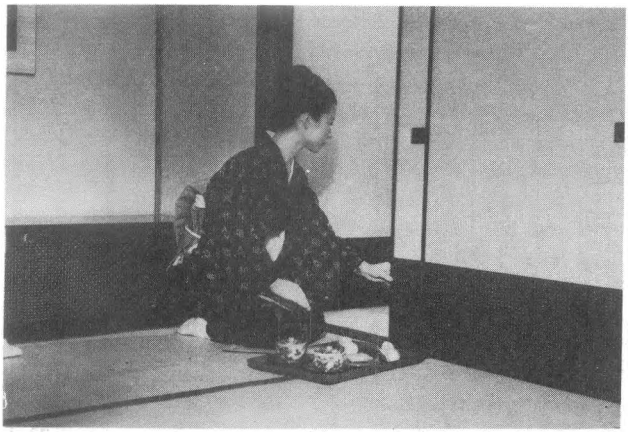
DO NOT BEND, STAPLE, OR MUTILATE Department chiefs usually rate an expense account (which may in effect double their salaries) and there are fringe benefits for all: cost-of-living, commuting, and family stipends. And extra pay for department heads. There are deductions, as well. A man earning $208 will actually only take home about $167 after a 20 per cent bite for taxes, health and unemployment insurance, union dues, etc. Cumulative retirement pay comes in a lump sum equivalent to about three years' pay. Not much for a man of 55 to survive on.

SWEETHEART OF SIGMUND FREUD Brides born in Japan are more domineering than American, says the U. of Hawaii. Here only 56 per cent of husbands come home before 9. 68 per cent of newlyweds move in with in-laws. Divorce rate: 10 per cent. America's: 25.



1--tatami floor mat. 2--zabuton cushion. 3--kotaku low table. 4--shoji paper sliding door. 5--fusuma solid sliding door. 6--ikebana flower arrangement. 7--kakemono scroll. 8--tokonoma picture alcove. 9--tokobashira decorative post. 10--jibukuro low cupboard. 11--chigaidana staggered shelf. 12--fukuro-dana small cupboard. 13--oshi-ire closet for futon.

SITTING BULL & SQUATTING HEIFER You'll know how the famous American Indian couple felt, the first time you're called upon to put your prayer bones into a thirty or sixty minute tea ceremony contortion. It's possible for many young moderns to kneel for longer stretches, but others can't last a half hour or are unable to stand unassisted afterwards. Thick ankles are often attributed to squatting; girls are taught not to sit on the floor with legs stretched out straight, or with legs crossed and knees spread. The prescribed four-boned landing for women (the formal position for men) is to kneel with one's weight resting on one's heelbacks. During lengthy rites it's smart to shift feet periodically so that the toes of one foot rest on the other's, or try crossing ankles beneath yourself. In informal situations you can build a more comfortable seat by piling up several zabuton floor cushions.



THERE'S GOLD IN THEM ILLS There are some six thousand manufacturers of Chinese herb medicines in Japan. Of the thousands of ingredients used, only about 300 are in general use, and of these 100 are most popular. The mainstays of the kampo-yaku trade are 'instant herbs'--in pulverized or pill form --which are making fortunes for manufacturers but are putting old herbalist doctors out of business. Kampo-yaku-thusiasts maintain that their herb con-

coctions can knock out influenza in one day. Japan has long practiced its own brand of Chinese folk medicine, most common of which are o-kyu or mogusa (burning dried herbs over the skin in any of 657 spots) and hari ryoji or acupuncture (in which needles ranging up to three inches in length are inserted painlessly and bloodlessly into one of 600 nerve and muscle centers to relieve pain and congestion). A man attains old age in Japan when he is 42; a woman is 'old' at 32. Any accompanying signs of illness in these or other persons used to be treated by tucking the sufferer into bed and putting him on a regimen of kayu gruel and umeboshi brine-pickled plums. If he went to the hospital, the entire family might just move into the ward with him. For that lucky invalid whose relatives eschew the sophistication of modern medicine, there are always plenty of dead toads and spiders around to cure rheumatism, weasels and worms enough to mend broken bones, alcohol-dissolved sparrows to alleviate sniffles and turtles a-plenty to end respiratory troubles. Forward-looking health authorities make it mandatory for infants to be immunized against smallpox, diptheria, TB, and whooping cough; with hypodeemic nerdles kept handy for annual jabs at typhoid.

TWO-WAY STRETCH Japan's longlivety index has now just about equalled that of the U.S., Canada, Australia, Britain, and West Germany, giving male infants a life expectancy of 67.2 years and girl babies 72.3 years. There still remains one notable difference in male-female life spans, however, inasmuch as American women live 6.8 years longer than their husbands, while Japanese women outlive their spouses only 5.1 years. In the 15 to 44 age group, the leading causes of death here are tuberculosis, suicide and self-inflicted injuries, and accidents. For the population as a whole, apoplexy is the leading killer, followed by cancer, heart diseases, senility, accidents, pneumonia and bronchitis, tuberculosis, high blood pressure, and abdominal disease. Deaths by apoplexy, cancer, and accidents are rapidly increasing. TB,

listed as the number one cause of death up to 1950, has dropped down on the list but still caused 28,000 deaths in 1962. There are 1,240,000 persons listed as mentally handicapped. The death rate for stomach cancer is 54 per 100,000; in the U.S. it is 12. Scientists are studying Japanese diet peculiarities--hot tea and sake, mushy rice, raw fish, and pickled, uncooked vegetables--for clues, noting that Japanese residents of Hawaii who mix their diet with western foods have a death rate from the infirmity half way between the two countries'. Russians who live along the Japan Sea on a diet somewhat similar to Japan's also note a high stomach cancer death rate.

RETROACTIVE BIRTH CONTROL As late as 1950 the population of Japan was growing by 1,700,000 a year, which meant that by 1990 a mountainous country the size of California would house some 110 million persons. To stem the tide, the eugenics protection law was liberalized to encourage contraception and legalize the interruption of pregnancy (harking back to pre-Perry days) whenever additional offspring might cause physical or economic hardship. Judging the merits of each request is up to the country's 9,500 gynecologists, who have performed 18 million surgical terminations of conception in 12 years--now 1.5 million every year, or nearly three a minute. There are now more operations than births, including a full 50 per cent of newlyweds' first pregnancies. Costs average $14 for routine cases but this can go higher for celebrities who are dodging publicity and for visitors who request medical attention in the privacy of their hotel. Few resident patients stay at the hospital after surgery and some stop off to have the operation en route to the market. Although the population increase has fallen off to one million a year, Japan anticipates a peak head count of 117 million by 2007 after which a decrease should set in. Recent prosperity and the specter of future labor shortages, impaired morality, and declining population quality are giving government planners second thoughts about the program. Oral contraceptives have not been made

available, and family planning assistance for welfare recipients has been discontinued. Some predict that at the present rate, Japan will cease to exist as a nation within four or five hundred years.

MAKING BOTH CHINS MEET Local plastic surgeons became exceedingly adept in the years following the war, repairing the disfiguring scars left from the holocaust. Hollywood-struck girls were quick to take advantage of their skills, submitting to fifteen-minute plastic operations which by taking away some of the fat from over-heavy eyelids, duplicate the second

fold of westerners, round the appearance of the eye, and alter downward-pointing lashes. Simple eye work costs from $33 to $42. Complicated operations $56. Cutting to eliminate the Mongolian fold is $28 per eye. Noses run about $84 if the amount of filling material is small. $140 for major nose overhaul. In the U.S. nose operations cost between $500 and $1,000! Low-bridged noses are considered unsightly in Japan. 88 per cent of bachelors polled prefer high straight noses and double eyelids (look at movie stars).

LET'S CUT THE WHOLE THING OFF An extreme operation called instantu reducing removes midsection fat. Standard surgery for elimination of freckles and acne scars is available, and chins are rebuilt using Elicon synthetic cartilage. Surgical removal of bags under the eyes and double chins costs $200 here versus $750 to $1,500 in America. About $100 pays for removal of bags alone. Nose and ear overhauls leave black eyes which last about two weeks, and one more week may pass before all evidence disappears. Japanese doctors are every bit as skillful as Danish sex surgeons. Breast augmentation using Elicon synthetic fat injection costs from $84 to $140, or $140 up using self-contained, removable Elicon inserts.

DO-IN-YOURSELF KIT Seppuku—polite term for hara kiri—is too involved to be popular and probably doesn't occur more than once a year nowadays. The gory custom may have begun among defeated warriors in days gone by as a means to avoid torture or beheading. In the 1100s samurai elevated it to ritual form, using a paper-wrapped dirk with about two inches of steel showing. As the incision was more painful than deadly, merciful decapitation by a second party was called for. Thus the subject kneels, sitting on his heels, blade in hand. Thrusting it deep into the stomach, a neat trough is incised from solar plexus to navel, culminating with a slight twist or U-turn. In recent history, the death stroke from behind was administered by bullet rather than sword. The feminine seppuku version was jigai—cutting one's throat.

MOM'S THE WORD Until quite recently Japan followed the old Chinese age system whereby a child born on December 31 became two years old on January 1. According to the former, and rather logical, method of reckoning, the newborn infant already had one year of life behind him. The change was not an unhappy loss, however, as the western system keeps

everyone at least one year younger. Each seven-day-old infant is bundled off in a red kimono to the nearest Shinto shrine for christening, but because the new mother is considered ritually unclean, the chore is handled by grandma. Every baby is born with a bruise-like, bluish discoloration on its lower back, known as a Mongolian Spot. The patch (dime-sized or hand-sized) usually disappears by the time the child is five or six years of age, but may sometimes persist until he is ten or eleven. Aside from mythology, no scientific explanation has been made.

DIAL M FOR MOTHER Owing to a widespread belief that infants might suffocate if allowed to sleep face down, most children's heads are molded flat in back, for life. It is also said that because of lighter body framework, Japanese toddlers manage to walk earlier than foreigners. Most offspring are expected to be quite ugly for the first year or so, after which they almost invariably blossom into doll-like creations. Western infants, no matter how they develop later, are regarded with adulation by Japanese women, exciting a continuous chorus of "kawaii nee" (beautiful) from nearly every passing female (and many men) on the street. In department stores, girl clerks fall all over themselves in efforts to get to cuddle seldom-seen foreign babes-in-arms.

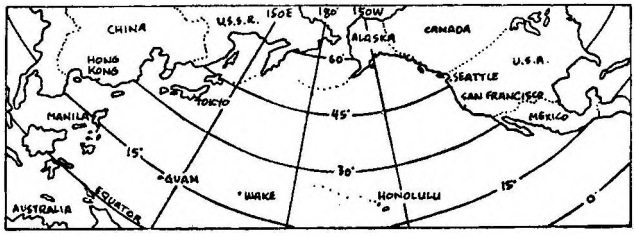
HERE COMES THERE GOES YOU-KNOW-WHO The most common names in Japan for girls are Kazuko, Chiyoko, Fumiko, Shizuko, Mitsuko, Yukiko, Setsuko, and Kiyoko. Around the house these would be shortened to Ka-san or Ka-chan, Chi-san or Chi-chan, etc. The most popular men's names are Kiyoshi, Minoru, Shigeru, Isamu, Hiroshi, Ichiro, Tadashi, Saburo, Noboru, and Susumu.

READING, RIOTING & ARITHMETIC The school year here begins in April, recesses for two months during July and August, then resumes from September through March with a three-week New Year's break. Vacations are longer for university students.

HOW TO PICK A WEDLOCK Here only one in three modern marriages is arranged (miai kekkon) by go-betweens as more and more young people defy tradition and parental authority to contract western-style love matches (renai-kekkon). Boys may veto prospective partners but girls until the last few years were expected to take what they were given. People here get married later than do most westerners: 24 is the average age for women, while men usually wait until they're 28 or 29, (but surveys show that 11.4 per cent of the brides are older than their mates). About 30 per cent of the weddings are arranged by parents or friends; the remainder are mostly plotted out by the couples themselves in the romantic atmosphere of coffee shops. The marriage institution traditionally revolves around father and son. If no son is reared, the family name may be perpetuated by legally adopting the bridegroom, who assumes the surname of the bride. Weddings are extremely formal affairs involving ceremonial visits, exchanges of gifts and dowries, and special food customs. Because of the expense, many couples slip away to vacation resorts following simple ward office formalities, but most others are trapped by family obligations into full-blown ceremonies. Costs, averaging $833, take

away about 33 per cent of the year's income of the groom's family and about 50 per cent of the bride's. The costs at one Tokyo hotel are $17 for the ceremony, $10 to $13 for wedding kimono rental, $7 to $14 per guest for western food, plus the cost of elaborate gifts which the guests receive from the newlyweds. Every hotel, incidentally, has a wedding ceremony hall, a lovely room every traveler should take time out to see. September and October are the most popular wedding months. At department stores you can see mannequins wearing wedding kimono. Note the bride's bonnet, there to hide her 'horns of jealousy.'

THE OPEN DIOR Your micronized tour hostess may blandly inform you, if you are to be outfitted in kimono for a resort dinner party, that 'the front of the kimono is the most important' as it is difficult to keep it closed, having no buttons. Indeed the chief difficulty preventing visitors from wearing a kimono gracefully is in affecting the mincing, pigeon-toed shuffle which is required to keep the garment hanging straight without popping open. Not only is it nearly impossible to eat and breathe inside a tightly laced kimono, but the attire eventually creates a yellowish skin discoloration about the midsection. Firsthand evidence of this can sometimes be seen if at a geisha party the game of Dancing in the River is played. In this pastime, the entertainers roll up the hems of their kimono as they wade deeper and deeper into the imaginary water--which in the rainy season may become dangerously flooded. Another eye-popper is musical chairs substituting zabuton cushions for seats; a geisha party standby.



TOKYO MILEAGE—PUT A SEAGULL IN YOUR TANK

Anchorage	3459 air direct	New York	7198 air Seattle
Bangkok	2848 air direct	New York	12078 air Rome
Bangkok	2869 air H'kong	Okinawa	965 air direct
Bangkok	3228 air Manila	Osaka	250 air direct
Biak	2550 air direct	Panama	8869 sea direct
Chicago	6515 air Seattle	Saigon	2726 air H'kong
Darwin	3841 air Manila	San Francisco	5223 sea direct
Fukuoka	547 air direct	San Francisco	5472 air Seattle
Guam	1565 air direct	San Francisco	5473 air Alaska
Hong Kong	1787 air direct	San Francisco	6244 air Hono.
Hong Kong	1804 air Taipei	Sapporo	511 air direct
Honolulu	3848 air direct	Seattle	4793 air direct
Honolulu	3911 sea direct	Seoul	725 air direct
Honolulu	4280 air Wake	Shanghai	1097 air direct
Kobe	406 sea direct	Shemya	2050 air direct
Kyoto	317 rail JNR	Singapore	3329 sea direct
London	9223 air Delhi	Singapore	3342 air Manila
Manila	1861 air direct	Singapore	3393 air H'kong
Manila	1879 air Naha	Sydney	5013 air Biak
Manila	2033 air Taipei	Sydney	5753 air Manila
Manila	2022 sea direct	Taipei	1303 air direct
Midway	2545 air direct	Vancouver	4698 air direct
Moscow	4650 air direct	Vladivostok	665 air direct
Nagasaki	782 sea direct	Vladivostok	1092 sea direct
Nagoya	162 air direct	Wake Island	1984 air direct

HOW TO TELL A DRAGON FROM A PUSSYCAT As Japanese animals do not speak English, we will include a four-legged vocabulary here to save pet enthusiasts from traumatic shocks. Japanese dogs say 'wan-wan' or 'wu-wu,' cats say 'niao,' baby chicks say 'pio-pio,' roosters say 'kok-ke-ko-ko,' and ducks say 'gao-gao.' If you hear the sound 'choo-choo,' you'll know it's a rat or mouse; trains say 'shoo-shoo-shoo-shoo.' Pigs say 'boo-boo,' cows say 'mo' or 'ooh,' sheep say 'may-may,' and horses say 'hee-hee-hin.' Cats usually

have their tails bobbed off and are kept not as pets but as perambulating mouse traps. A dog is seldom permitted inside a house and generally lives a lonely, miserable existence tied up on a short leash inside a high-walled yard. Several breeds are peculiar to the islands: the Akita is an arctic husky type, used in his home district as a cart-puller, and is a rice-eater like the rest of the family. The smaller Shiba comes from the same district. The Tosa is smaller still and has been sports-bred as a fighting dog for centuries. The equivalent of 'my dog has fleas' for Japanese ukulele strummers is 'Hanako-san.'

CELESTIAL IMPORTS The wholesale importation of features of China's T'ang civilization in the eighth century and of the Sung forms in the twelfth greatly enriched the culture of Japan, including the following:

Acupuncture	Government	Printing, writing
Architecture	Lacquerware	Puppet drama
Buddhism	Massage	Samisen, koto, biwa
Ceramics	Painting	Sculpture
Confucianism	Papermaking	Silk culture
Cormorant fishing	Poetry	Tea culture

In addition to this list, many foods, such as noodles, were adapted from Chinese menus. (Japanese love Chinese cooking, but few Chinese can stomach Japanese food.) If Japanese women had their way, they would also import Chinese men in great numbers, to whom they attribute all sorts of amorous gymnastics and cupboards full of forbidden potions.

CRIB SHEET FOR METRIC DROP-OUTS

1 centimeter	= .39 inch	1 meter	= 3.3 feet
1 foot	= .3 meter	1 mile	= 1.6 kilometers
1 gallon	= 3.8 liters	1 mile	= .87 naut. mile
1 gram	= .04 ounce	1 millimeter	= .04 inch
1 hectare	= 2.5 acres	1 naut. mile	= 1.15 stat. miles
1 inch	= 2.5 centimeters	1 ounce	= 28 grams
1 inch	= 25 millimeters	1 pint	= .47 liter
1 kilogram	= 2.2 pounds	1 pound	= .45 kilogram
1 kilometer	= .62 mile	1 quart	= .95 liter
1 liter	= .26 gallon	1 sq. foot	= .09 sq. meter
1 liter	= 2.1 pints	1 sq. meter	= 10.8 sq. feet
1 liter	= 1.1 quarts	1 tsubo	= 35.58 sq. feet
1 meter	= 1.1 yards	1 yard	= .91 meter

centigrade times 1.8, plus 32 = fahrenheit
fahrenheit minus 32, times .56 = centigrade

Use a dollar bill as a ruler, a mite over six inches in length.

REVERSE ENGLISH Japanese beckon by waving the fingers palm down, similar to our manner of waving goodbye. They point to their noses when referring to themselves, and nod and smile continuously during conversations. Girls in efforts to hide their mouths during chit-chats inevitably end up playing with their

noses. Waving a hand from side to side in front of the face indicates that what you wish cannot be done or that what you're selling is not wanted. Shopkeepers do not count your change back beginning from the price of the purchase; instead, they simply count out the total change you have coming, starting with the biggest note. When counting on fingers, only one hand is employed. Fingers are bent into the palm, one by one, beginning with the thumb; at six, the little finger is extended outwards, and so on. In a Japanese room, the host remains seated when a guest enters. At meals, after-dinner speakers get it over with beforehand (while everyone is still sober) and the dessert comes before the entrees. Hosts quietly slip out of parties before the guests depart.

MEANWHILE BACK AT THE FLIPTOP BOX Light switches, door handles, and faucets are operated in opposite directions from the U.S., and carpenters manipulate saws and planes by pulling, not pushing. Most local people recoil at the idea of being touched in public, and they seldom gesticulate with the arms or hands, or shrug their shoulders. The first page of a book or magazine is at the back, with lines of print running vertically on the pages, beginning on the righthand side. Footnotes are found on the upper part of the page above the text. A person's family name precedes his given name, and when writing to someone, the salutation follows the message. When addressing an envelope, the prefecture comes first, followed by the city, street, and finally, the ad-

dressee's name. Unlike Chinese, people here do not have middle names. Japanese reverse the order of their names when writing to foreigners or in English language publications; Chinese rarely do so.

HUCKLEBERRY HASHIMOTO To the beginning student of Japanese, names are extremely interesting inasmuch as each is a picture-name, most with easily discernible meanings. The task is made easier by a law which ordains that none of the 100,000 Japanese family names may be written in any but 1,942 specially-designated characters. In the Tokyo telephone directory there are some 6,900 families by the name of Suzuki, 4,320 in the Sato clan, followed in popularity by the names Tanaka, Takahashi, Kobayashi, Watanabe, Nakamura, Saito, Kato, and Ito. One lad has the jaw-dislocating name of Tarokizaemonnoshotokiyoshi Fujimoto. In Japan, as in China, the last name comes first. Feminine names usually end in 'e' or 'ko;' masculine names generally end in 'o' or 'i.' 'San' (sawn) is tacked onto all names as a token of respect (but you must never affix it to your own, as this would be the same as saying 'O honorable me.') 'Chan' (chawn) is appended to children's names as a term of endearment, and may also grace the title of the family pup. It is not considered good form to repeat the name of a person to whom you have just been intro-

duced, and only intimates call one another by their given names. Multi-syllabic names are usually shortened for common use: Nakayama becomes Naka-san, etc. Meishi (may-shee) or calling cards, are of signal importance in business introductions and are exchanged with due ceremony on the slightest provocation. Westerners here on business should have their names and business particulars translated into Japanese on the reverse sides of their cards.

THOSE DAYS OF ZEN & ROSES Flower arrangement is called Ikebana, or 'living flowers' (or leaves, dry grasses, twigs, branches, and roots). Each creation is arranged according to a precisely annotated pattern which is a sort of floral choreography. Its origins trace back to temple and graveyard decorations and the sparing use of floral ingredients reflects the Buddhist 'do without' philosophy. In past generations Ikebana was almost exclusively a masculine art and many of its leading exponents today are not of the female faith. Because of its severe rules and inflexible patterns, long-suffering concentration is required in learning the art, to which disciples may devote several years of study. There are stylized arrangements for every important festival, and others, such as weeping willow combinations, for farewells. Sometimes a single flower is an 'arrangement' by itself, called a chabana or 'tea flower.' Each creation contains codified structures symbolizing 'heaven, earth, and man' and there are balances between strong and weak elements, and foliage for camouflaging bright spots. The three main 'schools' of design are Ohara, Sogetsu, and Ikenobo. The Ohara method emphasizes a 'free style' piled effect,

Sogetsu is a modern development which utilizes a little of everything, and Ikenobo emphasizes old traditional 'standing' stylings. Within each major school, dissidents have established their own subdivisions. Travelers with some time in Tokyo can enroll in short English-language courses, and the tool kits are sold in department stores. Petal pushing is big business in Japan, with world-spanning teaching franchises which make more money for promoters than they have time to fold.

WHEN THE INK HITS THE FAN Many distinguished men pursue calligraphy as a hobby. It's quite an art --one character may have as many as fifty strokes-- and school children who master it are automatically expert brush artists. Examples of artistic writing are used as wall scrolls and of course even shop signs look more like art than crass advertising to us here illiterate westerners! To read the morning rag, some 3,500 Chinese characters must be digested, plus 96 phonetic symbols which resemble shorthand. Each ideogram has three or four different pronunciations and may be written in five distinctive writing styles. A university student must use 9,000 pictograms in-

telligently, and a typist hunts and pecks among 3,029 keys (it takes a year to attain forty words a minute, and eighty is the ultimate). Simpler machines employ only phonetic katakana symbols. Hiragana symbols are widely used in books and newspapers; perhaps with the following hiragana syllabary you'll be able to unscramble some of the signs posted in rail and subway stations (accompanying Roman lettering).

a	ka	sa	ta	na	ha	ma	ya	ra	wa	
あ	か	さ	た	な	は	ま	や	ら	わ	
i	ki	shi	chi	ni	hi	mi	i	ri	i	
い	き	し	ち	に	ひ	み	い	り	ゐ	
u	ku	su	tsu	nu	fu	mu	yu	ru	u	
う	く	す	つ	ぬ	ふ	む	ゆ	る	う	
e	ke	se	te	ne	he	me	e	re	e	
え	け	せ	て	ね	へ	め	え	れ	ゑ	
o	ko	so	to	no	ho	mo	yo	ro	wo	n
お	こ	そ	と	の	ほ	も	よ	ろ	を	ん

GENES AT WORK The precise ancestry of Japan's 'Yamato race' is obscure, but present-day physical features seem to indicate a dominant Mongoloid derivation with a secondary mainstream of Manchu-Korean characteristics. The Mongoloid 60 per cent is short-legged--often only one third of the total body height--and has small feet and pliant, sinewy hands. He has a stocky physique, a broad face and head, high cheek bones, a flat nose, a firm jaw, a large mouth, and often, protruding upper incisors. His hair is coarse, straight, and black, but his body is relatively hairless. Most belong to the B blood group and have a yellow-tan complexion. The Manchu-Korean type--perhaps 30 per cent of the population--is typical among many upper class Japanese and movie stars, who are taller on the average, with longer legs and well-proportioned physiques, finely-chiseled noses, oval faces and high foreheads, large eyes, small mouths, and lighter skins. A third group evidences Polynesian-Sumatran extraction, and you will see others with 'Jewish' and Italian features.

BAMBOO BONES Of the native Ainu, a Caucasian race overrun by Mongol groups, only 200 or so 'pure bloods' remain, but their influence is apparent in hybrid northern Japanese who are taller and huskier than the average. A distinctive feature of many women is their pink, rosy cheeks which are seen also in children but rarely in men. Perhaps Japan's largely-vegetarian diet accounts for the subaverage (96.8) body temperature of people here; and the heavy intake of rice may explain the depressed position of the stomach in the body, and the intestine's extra foot of length. In one respect, leg length, a ten-year survey completed in 1964 showed children's limbs to be growing longer in proportion to the body; attributed to the increased utilization of chairs and the added intake of animal proteins. Researchers say a slender, long-legged racial type is developing in Japan. The kimono, a garment designed for the five-foot-or-shorter woman, has been forced to adapt to the high bosomed, longer legged, slender waisted modern Japanese girl.

HARI CHERRY In the spring Tokyo's crop of cherry blossoms may be fancy but Washington's are fancier. The 3,000 saplings sent there as a gift in 1909 from Tokyo's Arakawa riverbanks have grown into huge snowy giants as a result of regular watering and spraying; on the other hand, of 300 Potomac saplings returned to the Arakawa in 1952, only 200 remain healthy today. Asukayama's blossoms, numbered in the thousands in 1953, are down to a paltry 400 despite a short-lived transplant of 300 new saplings in the 1950s. Residents are now planting hardier azalea trees. Besides neglect and old age, Tokyo's trees suffer from vandalism and air contamination, their blackened barks scarred from undoctored wounds. O-hana-mi blossom-viewing parties usually involve singing, sake-drinking orgies which leave behind mountains of litter. Yo-zakura blossom parties are more of the same, but take place at night. Most of Tokyo's cherry trees are Somei-Yoshino, a short-lived but quick-growing species. Other popular varieties are the mountain cherry, or Yamazakura, the Yoshino trees of nearby Koganei, and the many-petaled Sato-zakura which come in pink, white, and yellow hues. Of the 247 varieties of Japanese cherry trees, those prized for their flowers seldom produce edible fruit. To Japanese, who regard 'sakura' as we do roses, their spring appearance marks the passing of winter's cold, and the fleeting glory of their blooms symbolizes the brief life of the warrior. Ueno is the rowdiest viewing spot, the groves within the palace the quietest. Aoyama cemetery's main drive is a tunnel of white. Others line the Aoba-dori section of the palace moat, and in eastern Tokyo there are blossoms at Sumida park's left bank. In western Tokyo sakura bloom at Koganei on the Chuo railway line. Most bloom in early April but Shinjuku Gyoen's multiple blossoms come closer to mid-month.

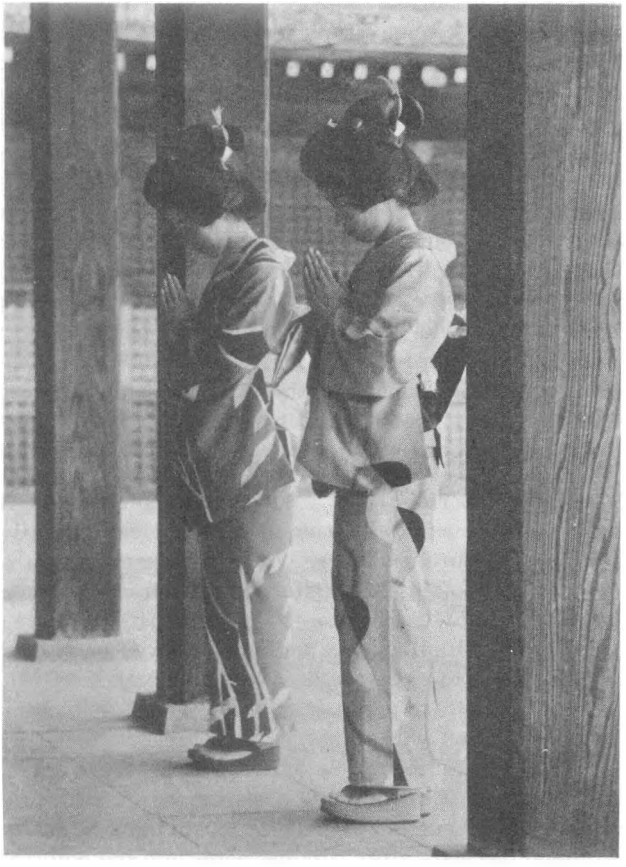
SEE YOUR LOCAL PUMPKIN PATCH FOR DETAILS

Tokyo floral calendar: February--plum blossoms. March--azaleas, peonies, wistarias. July--morning glories. August--the lotus. Sept.--chrysanthemums.

FIRE INSURANCE People here are ambidextrous in religion, marrying Shinto-style and dying Buddhist. Buddhism's import from China profoundly enriched Japanese culture in art and architecture, but its subsequent dilution with the vagaries and superstitions of Shinto watered down the effectiveness of this great religion with its canons 700 times the size of the New Testament. The latest tabulations show there are perhaps 200 Buddhist sects with 53 million adherents in Japan, and 200 Shinto-orders with 66 million believers, totals which point up the great numbers of switch-hitters. There are some 625,000 Christians. The main divisions of Japanese Buddhists are the Tendai (heavenly tranquility), Jodo (pure), Jodo Shinshu (true sect of Jodo), Shingon (true word), Zen (system of non-logic), the Soto branch of Zen (mainstay of warlike Bushido and Samurai creed), and Nishiren (one true Buddha). To fill the void left by weak Buddhism, new creeds have mushroomed, including the Kosei Tai sect (with about 2 million adherents) and the controversial ultra-conservative Soka Gakkai (with an estimated 13 million members). The Soka Gakkai is an offshoot of the Nichiren sect and is a proselyting body with world-wide ambitions. It has recently successfully entered candidates for political elections under the banner of the Fair Politics League. Buddhist worshippers customarily burn joss sticks and clout the gong when stopping by temples.

THE WAY OF THE GODS Buddhist temples, marked by ancient Sanskrit swastikas, are characteristically ornate structures whereas Shinto shrines are more austere (note that Buddhists have 'temples'--Shinto has 'shrines'). Shrines are immediately distinguishable by torii gates, and one achieves increased degrees of purification as he passes beneath the first, second, and third gates (numbers vary). The pathways are lined with lanterns and the entrances by stone dogs or foxes. Sojourners wash their hands and rinse their mouths at a water trough near the shrine and by custom clap their hands three times to summon the gods after flipping coins into the coffers.

They then bow their heads for a brief moment; all of this out of tradition and not necessarily from religious belief. Japan's 100,000 Shinto shrines are attended by white-garbed priests and scarlet-skirted, white-bloused shrine virgins. The religion deifies one's ancestors and until war's end, included the Emperor as a living god. Shinto has no sacred books, no heaven or hell (only a purgatory waystation), and adherents are guided by their own consciences. It teaches cleanliness and purity, and its symbols include the torii, the shimenawa (straw ropes), and gohei (tufts of cut paper).



YEAR OF THE PINK PUSSYCAT If you should ask someone the year they were born you may be surprised to find them to be anywhere from 3 to 150 years old--an error common here in attempting to convert emperor-era years into those of the western calendar. 1965, for instance, is year 40 of the Showa era--the 40th year of Emperor Hirohito's reign which began in 1926. This was preceded by the fifteen years of the (Emperor) Taisho era (1912-1926), and that by the 45-year (Emperor) Meiji era (1868-1912). Antique buffs may be confronted by period dates whose main divisions are the Nara Period (710-784), Heian (794-1185), Kamakura (1185-1333), Ashikaga (1336-1573), Nobunaga and Hideyoshi (1573-1598), Tokugawa or Edo (1603-1867), and the modern. The Japanese zodiac is of great importance in contracting marriages, bearing children, beginning businesses, etc. 1965 is the year of the snake, 1966 is the year of the horse, 1967 the sheep, 1968 the monkey, 1969 the cock, 1970 the dog, 1971 the boar, 1972 the rat, 1973 the ox, 1974 the tiger, 1975 the hare, and 1976 the dragon. To find the sign you were born under, add twelves to the year of your birth until it totals one of the above. The twelve animals of the Asian zodiac are supposed to be those which joined in mourning Buddha's death.

I DIG YOU THE MOAT Before the Occupation, when your streetcar approached, the conductor would announce 'Kyujo mae ni'--in front of the palace--and all passengers would bow. Even today, conservative farmers may bow twice daily towards the palace, but there are no more of the drawn windowshades and barred streets when the Emperor passes. Inside the formidable 15-foot-thick walls are 250 acres which contain residences for the Imperial family and its retainers; the imposing Imperial Household Ministry which administers the financial holdings and estates of the Emperor; a biological research laboratory; bomb shelters; a hospital and cemetery; a small rice paddy; tennis courts; riding stables; a vege-

table garden, chicken house, and silkworm shed--all tended by the Empress; and a well-groomed stable of limousines including three Rolls Royces, three Mercedes Benzes, one Daimler and one Cadillac. The estate is forested in pine trees which are coming out second best in the battle with Tokyo smog. The palace is open to the public twice yearly. Twice it has been surrounded by hostile Japanese army troops --once in 1936 and again in 1945 when troops invaded the grounds attempting to destroy the Emperor's recording which was to announce to the people the decision to surrender. The moat is occupied by sacred carp which had to be snared from downtown gutters in the typhoon of September 1958. The one-hour two-inch deluge also collapsed huge sections of the palace ramparts. PR-minded construction firms offered repairs, and later a new palace, in bids as low as $28.

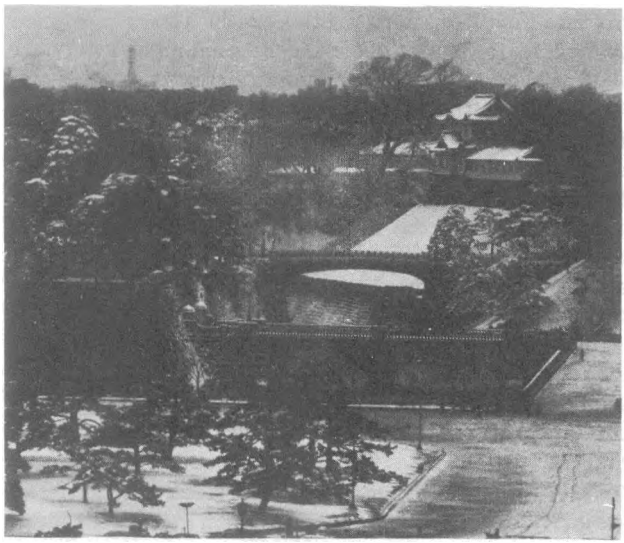
THE SON OF HEAVEN The Emperor is known to Japanese as Tenno (the name 'Hirohito'--hee-ro-shtoh--is not for public use). He is descended from a family line connected by blood or adoption which stretches back some 124 coronations to a sometime 660 B.C. During that span the nation's regard for the throne has alternated between extremes of sanctity and degradation, the god-king concept presently out of vogue since the Emperor's official renunciation of divinity in 1946. The popular attitude towards the Emperor is still that of awe, however, holding a position very much like that of the British throne; one of traditional and religious significance rather than of government. The Emperor is a distinguished marine biologist and has written four books on the subject. In demeanor and dress he is very much the retiring research scientist, foregoing Japanese dress and eating a very western oatmeal, bacon, eggs, toast, and black tea for breakfast. He is very fond of uncooked squid and ice cream, doesn't drink, and stocks the palace larder from the Imperial ranch at Sanrizuka in Chiba prefecture. He spends parts of the year at his seaside villa in Hayama and also in the mountains at Nasu. His son, Crown Prince Akihito, recently

captured popular fancy by marrying the daughter of a commoner.

WOLVES AT THE GATES Various crowds up to 60,000 strong denounced the Emperor in gatherings in front of the palace in early 1946--events utterly incomprehensible before the war. During a tour in March of the same year he was jostled by menacing crowds in a Saitama alley, and in a visit to Kyoto in 1959 hundreds of student hecklers swarmed around his automobile. Leftist students in 1960 threatened to 'physically punish' both the Emperor and President Eisenhower if they attempted to carry through plans to drive together from Haneda airport into Tokyo. Imprisonment or death would have been meted out to such offenders in former days. 2,000 laborers toiled for two years in the Japan Alps carving out tunnels and quarters for the Imperial Family and the general staff, for a last wartime stand employing 125,000 soldiers in a death-struggle defense. The estate of the Emperor is managed by the Imperial Household Agency inside the palace compound whose personnel numbered 8,731 before the war. Occupation reforms transferred vast properties and fortunes formerly on the books of the Household Agency to the State, including some 3,314,242 acres of land (96 per cent forest), plus 580,000 shares of stock which listed majority shares in the Bank of Japan and NYK Lines.

UNDER THE YUM-YUM TREE Also confiscated were large chunks of OSK Lines, Yokohama Specie Bank, Hypothec Bank, Hokkaido Colonization Bank, Sumitomo and other banks, Mitsubishi and Mitsui shares, railways, Taiwan sugar and shipping stock, etc. The fortune thus assumed by the government was estimated to be worth on the depressed 1946 market--when ¥15 equalled $1--$106 million of which cash and negotiable securities accounted for an estimated $22.4 million (some estimates rated the total worth of the Agency at $1 billion). For all of this the Household Agency in 1951 received compensation from the gov-

ernment in the amount of $71,000 after taxes. The eight-member Imperial family was permitted to retain cash and negotiable securities valued in 1947 at $1 million plus personal belongings and three Shinto shrines situated inside the Imperial Palace compound. Some 232,000 acres, including 2,256 acres of palace grounds and 559 acres on which other buildings are located, have been designated 'property for Imperial household use under state ownership.' The Imperial family receives a yearly stipend voted by the Diet.



SOCIAL DEEP FREEZE Japan, despite postwar legislation designed to right 1,500 years of social and economic inequalities, is still struggling to shake off the rule-and-obey fixation whereby the government wields absolute authority over the populace, the landlords dominate their tenants, parents rule supreme over their children, and the male lords it over the female. As a result of the horizontal stratification of classes, social rigidity is instinctive within which etiquette forms are very important. In addition, the 'shikata ga nai'--it can't be helped, give-up philosophy is almost hereditary, existing side-by-side with a self-suppression of individuality and a

reluctance to break out of a convention-bound existence.

OOZE WHO In the days when Tokyo was still largely a mudflat with only a few fishing hutches for buildings, Japanese society was already compartmentalized heirarchically into three groupings: the Kuobetsu (Imperial family), the Shinbetsu (relatives of the Imperial family), and the Banbetsu (foreign immigrants and their descendants). During the heyday of feudalism, a more sophisticated pattern evolved, headed by the Imperial family with different houses into which the Emperor's blood relatives were divided, the Kuge (court nobles), the Buke (some 262 daimyos--'great names'--plus their samurai armies and retainers), Hyakusho (peasants), Shokunin (craftsmen), Shonin (merchants), and finally, Eta (outcasts, social pariahs). After the Restoration of 1868 most distinctions carrying legal and social privileges were technically abolished, leaving the Imperial family with its branch houses, the Kwazoku (nobility), the Shizoku (former feudal retainers), and the Heimin (common people).

SAMURAI PIPELINE By the time of the Meiji Restoration, so many of the nobles, daimyo, and samurai were hopelessly in debt to the emerging commercial class (and along with their wives were avidly aping the material culture of the merchants) that the caste system had patently lost its former significance. At the turn of the century, there were some 440,000 old retainer families with about 2,167,000 members, making up the Shizoku class--about 7 per cent of Japan's population. In their feudal prime, they had formed the backbone of the nation, being the only cultured class; and maintained this pre-eminence right up to World War II by dominating university enrollments. Since the war, the Heimin or 'common' people are earning academic degrees in increasing numbers and are consequently taking their rightful places in important posts. After the Restoration, Tokyo's

samurai were stripped of their sword-wearing privilege and they abandoned their traditional hair-do: that of shaving the front part of the scalp, allowing the back hair to grow long, this gathered together and brought forward over the top of the head into a sort of topknot.

BLACK LEATHER HAIRSHIRTS In shogunate Tokyo, Edo samurai, to show their contempt for effeminacy and luxury, went to extremes of rough and uncultivated habits such as fasting for days, then gourmandizing on huge troughs of rice. They were hot-blooded and quarrelsome, fighting duels on the slightest provocation, a spirit which was communicated to the man on the street. Such expressions became commonplace as 'tsuji-giri' (killing at the street corner), 'tameshi-giri' (killing to test a sword), and 'sennin-giri' (vowing to kill 1,000 persons). The economy of Edo (Tokyo) was closely tied to the samurai trade (there were a million of them guarding their lords' redoubts and fanning the streets). After the middle of the Shogunate Period, Edo samurai began paying less and less attention to studying sword-fighting and Chinese poetry, and more and more time to geisha parties and the depravities of the Yoshiwara.

A KICK IN THE KIMONO There were five ranks in Japan's pre-1946 aristocracy--prince, marquis, count, viscount, and baron. At the time of World War I, including 76 members of the Korean peerage, there were 988 noble families composed of 17 princes, 43 marquises, 104 counts, 395 viscounts, and 429 barons. At the end of the Second World War there were 33 princes (14 of imperial blood), 49 marquises, 112 counts, 390 viscounts, and 434 barons. Several of these were descendants of court nobles of the seventh century, many were heirs of feudal daimyos, while others were lionized for military and civil services rendered to the State. The nobility enjoyed certain government and court privileges, and hereditary estates. On Christmas day 1946, their

titles, privileges, and estates were stripped from all members except the Crown Prince and three brothers of the Emperor. They were relieved of their feudal properties and compensated by payments parachuted by a 90 per cent tax bite. In 1964 the government re-instituted the practice of granting civilian and military medals, recompensated disinherited landowners, and there is speculation that the denoble-ized gentry will be next in line for reinvestment with former titles. Many of the Tokyo mansions of former princes have been converted into hotels.

CASH REGISTER ARISTOCRACY Even in the pre-depression 1920s, Japan boasted some 500 millionaires--of whom 154 were Tokyo-ites. In 1963, there were fifteen individuals who reported incomes of more than $418,000; the top company president bagging over $1,350,000 (before taxes). The top ten corporations in 1963 reported net profits ranging from $72 million for the leading money earner down to $33 million for the number ten organization. The 'big four' in the yen game are of course the well-established zaibatsu, the so-called 'wealth clique,' who together account for an estimated 35 per cent of Japan's total industrial output. These great family houses, similar to the Rothschilds of Europe, are the Mitsui family, the Mitsubishi (Iwasaki family), the Sumitomo family, and the Yasuda family (Fuji Bank). *Each owns a major bank which provides financing and* each combine has up to thirty major companies with as many as 200-plus branches and satellites. The 1947 'break up' of the zaibatsu actually materially affected only about six per cent of their holdings (and these are being brought back into the fold). They are now dabbling in atomic energy. The zaibatsu families carry great weight in politics and each has enjoyed close relationships with the government leadership.

THE HIGH COST OF LOVING Tokyo is the world's most expensive city in which to live in conformity with western standards, according to the McGraw-

Hill cost of living index published in the summer of 1964. Using New York prices as 100 per cent, Tokyo's overall costs soared to a stratospheric 154 per cent. The following figures indicate relative costs for rent, food, entertainment, transportation, clothing, and general household expenses.

	Rent	Food	Ent.	Tran.	Clo.	Hou.	1962	1964
New York..	100	100	100	100	100	100	100	100
Tokyo.....	250	145	215	163	113	82	108	154
Toronto....	91	102	99	100	108	73	.....	91
Melbourne...	48	74	99	99	104	86	80	73
London.....	31	91	178	180	112	72	84	86
Paris.....	113	88	172	234	174	76	124	119
Madrid.....	78	39	166	195	147	59	85	89
Bonn.....	73	68	105	186	89	63	81	82
Mexico.....	79	66	131	111	149	51	75	83
Milan.....	110	92	152	125	216	81	120	124

THE FAMILY JEWELS The relative standards of living in the U.S. and Japan may be judged by comparison of status symbolism--in the States they are a Cadillac, a mink, and a split-level home; in Japan you're nothing unless you sport a Parker pen, a Ronson gas lighter, and an Omega wristwatch; plus a car, air conditioner, and country house. In addition to these 'sacred treasures,' a 1964 survey revealed that 88 per cent of all Japanese households have TV, 76 per cent have sewing machines, 61 per cent electric washers, 51 per cent electric foot warmers, 50 per cent fans, 49 per cent electric rice cookers, 44 per cent cameras, 38 per cent refrigerators, and 29 per cent kerosene stoves. 45 per cent of the householders interviewed were buying these appliances on the installment plan. The average city family could point to cash assets representing bank accounts, life insurance, and securities amounting to $1778, but the average farm household could only count up $861. In Tokyo the average worker's pay was $104 a month during 1963, the average family's $188, and the average family's monthly expenditures $162. A year or two ago there were some 500,000 flush toilets in Tokyo's 2.5 million homes. The standard of living in Japan is presently pegged at slightly better than Italy's and about even with that of France; but only half that of the U.S. After the States, comes Canada, England, West Germany, and Japan, according to one system of comparison especially favorable to Japan.

THE GOLDEN FUNDAMENT Tokyo property values rose nearly eight per cent during 1963 but the Owaricho intersection of Ginza 4-chome at Harumidori retained its distinction of boasting the city's--and country's--most expensive piece of dirt. The site on the southwest corner occupied by the conical San-Ai building and the Kyukyodo stationery shop was valued at $270 per square foot by the tax people, but rumors have it that the actual 'black market' price for Ginza land runs somewhere around $5,000 per square foot.

The Takano fruit shop at the east entrance of Shinjuku station was runner-up for Tokyo honors, at $216 per square; while the land under the Nichigeki Theater and the property owned by Yaesudo near the east entrance of Tokyo station tied for third spot at $200 per square foot. The minimum price of residential property anywhere within the Yamate Loop (Shinagawa - Shibuya - Shinjuku - Ikebukuro- Ueno) is around $10 per square foot and one has to travel another half hour outwards past those stations to get land as 'cheap' as $8 a foot. As a result of stratospheric land prices most salaried workers make do with rented apartments, with city 2DK 'apatos' attractive because of low rental rates. 2DKs consist of one 12x18-foot bedroom, a 9x9 room, and a 9x6 kitchen-dinette tailor made for pigeons. Apartment blocks are called danchi, and their occupants danchi-zoku, or the danchi tribe.

TOKYO ROULETTE Japan has ten times more earth wigglers than California and a thousand times more than New York. Tokyoites feel one on the average of one every three days. According to a 69-year cycle which supposedly governs Tokyo earthquakes, bringing disastrous temblors in 1854 and 1923, our fair city is destined to take another violent wiggle in 1991. With Tokyo's present built-up situation, a quake of similar magnitude now would cause three times as much damage as in 1923: some 400,000 persons might perish as a million structures face possible collapse or fires, with floods inundating the below-sea level areas east of the Sumida River. Bridges would go down, virtually every Tokyo highway would crumble, 60 per cent of the fire hydrants wouldn't work, trains would halt, and some 1,000,000 autos would prevent fire and emergency vehicles from reaching disaster areas. The 200 oil storage tanks on soft land near the Sumida would probably burn for 500 or more hours and the four atomic reactors in Kawasaki and Yokohama might just pop. The worst damage would be sustained in the Koto and Sumida wards where

the filled-in foundations are weakest, and in the Katsushika, Edogawa, and Adachi districts where houses are flimsiest. There is no danger of seismic sea waves from the bay, but if the quake occurred during flood tide low areas would be jeopardized. The worst thing that could happen would be a quake coupled with a full-blown typhoon. Fires will be most serious if a major quake takes place during meal hours, when they would break out simultaneously in an estimated 640 places in winter and 260 in summer.

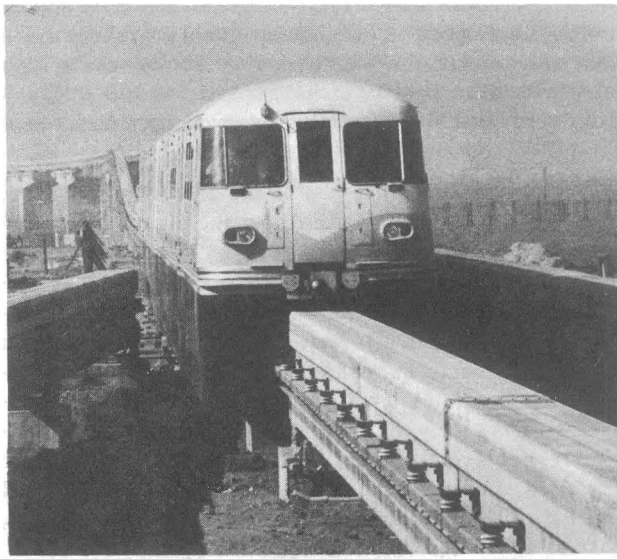
DANCE OF THE PYRAMIDS If you plan to be here in 1991 and you're weak on your quakemanship, you might want to hear what authorities tell the local inhabitants. Householders are told to snuff out their cooking or heating fires posthaste, and not to run outside, but rather duck under a table or desk, and remember that structurally, doorways are strongest. If the house is still standing after sixty seconds of bouncing around, it will ride out the quake safely. Outside, stay away from falling roof tiles which will be knifing down like rain, and beware of low fence-walls. Lakes and beaches are definitely off limits. Restaurants, theaters, schools, markets, and wooden apartment houses are all vulnerable, but modern hotels are all built to withstand any tremor that is likely to hit the Tokyo area.

TICKY-TACK JUNGLE Neighborhood streets, if named at all, usually indicate parallel sides of a city block rather than a road. This phenomenon is complicated by zigzag ward boundaries, which send the 'street' shooting down an alley at a right angle even though the road continues in a straight line. Buildings are numbered either by the sequence of construction or by the number of the lot, making it necessary for each neighborhood to maintain corner billboard maps. One lot may contain several structures on several streets, each with the same number (banchi), and one Tokyo address has 2,500 persons who share the same number. Postmen solve the problem by making a

career out of delivering letters on one mail route only. Neighborhood policemen are always able to assist lost souls and often will guide foreigners to the address. Letter addresses commence with 'ken' or 'fu' (province), then 'shi' (city), 'ku' (ward), 'cho' (neighborhood), 'banchi' (lot number), and the addressee's name. In taxis, both Occupation-sponsored alphabet street designations and new metropolitan-promoted 'Sotobori-dori,' and other 'dori' appelations are equally useless, as cabbies can only get you to street intersections (these are written in Japanese on corner signs) or to well-known buildings. The drivers, who get bonuses ranging from $85 to $140 for signing up straight from the farm, often know little more about Tokyo than green tourists, and their job is not made easier by the profusion of far-flung locations all of which go by the same name (Sumiyoshi-cho, Sakamachi, Showa-dori, and others). And to get to the Imperial Hotel you must say 'Teikoku Hotel,' pronounced tay-ko-koo.

BE DOWN TO GET YOU IN A RICKSHA HONEY Before clambering inside that taxicab, declare your intended destination to the driver and look for a glint of recognition. It is always helpful to have the address written out in Japanese characters beforehand, a good deed which your hotel or travel people will gladly perform. Even this does not always do the trick: if your driver is still baffled, hand him the telephone number and a ten-yen coin and say 'denwa' (telephone). He can then get the exact directions from the horse's mouth. To slow your cab, holler 'yook-koo-ree!' Do not expect your driver to have change for anything larger than a ¥1,000 note. Rarely are drivers tipped. Rots of ruck--you'll die a thousand deaths before you reach your destination in Tokyo traffic. Incidentally, taxis are not permitted to pick up passengers on the Ginza except at certain spots, and late at night when business gets brisk, may refuse to carry you unless you are taking a long jaunt (this is illegal and many licenses are temporarily suspended on account of it). Drivers of all larger cabs have levers

which close the curbside door by remote control. They do not appreciate your closing the door when so equipped. As for showing your cabbie an address-printed box of matches, be careful lest in a fervor of good intentions he delivers you to the match factory!



TIDEWATER CALLIOPE There are three ways for air line passengers to travel between Haneda and Tokyo: limousine (a small bus), taxi, and monorail. Limousine service costs about $1.12 per person for the 12-mile journey, with stops at all major hotels along the way. Taxies charge about $2.50 and of course can carry two or three passengers, without the limousine wait at the airport which may be thirty minutes before the bus gets a good pay load. Monorail service extends eight miles from the airport terminal entrance to downtown (almost) Hamamatsu-cho. Basic fare is 70¢, but to this must be added about 55¢ per piece for porterage for non-hand-carried baggage, plus taxi fare from Hamamatsu-cho to the hotel. The monorail began service in September 1964 and is the world's longest commercial monorail installation. The trip takes but 15 minutes, albeit

somewhat bumpy, with departures every eight minutes between 6:40 a.m. and 10:30 p.m. from Haneda and between 6:20 a.m. and 10:30 p.m. from Hamamatsu-cho. Maximum speed for the el train is 66 mph. The system cost $54 million to install. Lately a daylight hours bus service has been inaugurated between the airport and the Yaesu-guchi entrance of Tokyo station, via the expressway. The buses, a little old, with narrow seats, charge 20¢ for the thirty to fifty-minute trips, departing every twenty minutes.

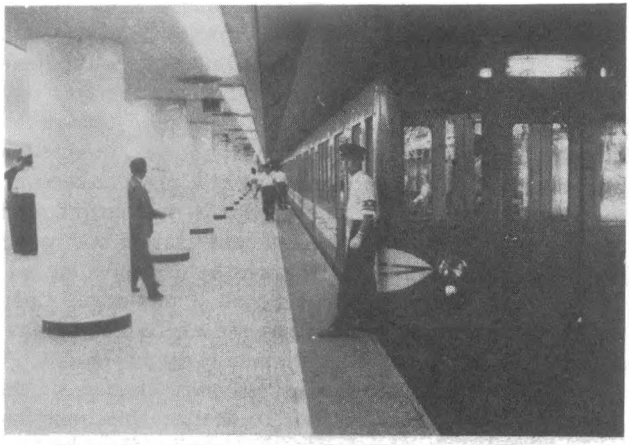
GALLOPING BATHTUBS For the leisurely traveler, Tokyo's streetcars are the best means of transportation between any two points: they are cheap (¥15 a ride), safe (not frightening like taxis), you can see outside (not like blind subways or factory-lined railways), and you can't very well get lost as long as you have an adequate map showing the line's tracks. Unlike buses, which usually haven't any intelligible identification showing, streetcar numbers are prominently displayed fore and aft of each car, making your problem simply one of going in the right direction and getting off at the proper stop. When you hop aboard, it pays to tell the motorman (at the front) your destination stop, and stick close by him--or tell the conductor (at the rear) and stay near him as he hollers off each stop name as it approaches. If you have the ¥15 exact change, you needn't worry about purchasing a paper ticket; merely hand over your money as you alight. Otherwise, you'd better buy the ticket when the conductor makes his rounds, and present it when you alight. For the pedestrian, the streetcar numbers combined with the map in this guidebook provide the best method of finding your approximate location almost anywhere in Tokyo, particularly at junctions of two lines. Streetcars are not recommended during crowded rush hours, unless you were born in a sardine can.

A HARD DAY AT THE ORIFICE Tokyo is undermined by an excellent subway system which is well-marked

in English (if you can find your way in and out of the mineshafts) and incredibly fast compared to the bottled-up traffic snarl upstairs. Each subway entrance is marked with a blue-white S sign, or inside buildings with a cryptic 地下 etc., which may be distinguished by the tiny gravestone symbol 地 in the calligraphy and the sign 下 which means 'beneath.' Fares run anywhere from ¥30 to ¥70 according to the number of stations you're transiting. Once you've established that you are in the correct line's station, push ¥50 at the ticket window and pronounce the destination: the ticket seller will subtract the fare and issue a ticket which you hand to the gate tender for punching--and once again mention your destination just to make sure you're going the right direction. If it's a multi-line junction platform, look at the wall signboard which indicates the next station and watch the direction of the first train before hopping on. They run on frequencies of 3 and 5 minutes. Once aboard, make sure you can see the wall signs of succeeding stops so you'll know when to alight--and don't worry, the train stops at all waystations and if you overshoot, simply hop off at the next station, mention your intended destination to the man tending the exit turnstile, keep your ticket, and walk up or down the stairs to cross the track, and board the train going in the opposite direction. Station set-ups vary. Traveling away from downtown the last coach is emptiest. Going to town the front cars are least crowded.

OVERLAND SUBMARINES Always keep your ticket--you'll have to surrender it at your destination turnstile. If you decide to ride beyond the station you're ticketed for, the gate man will tug your sleeve to stop you when you're leaving. Don't worry, it's commonplace. Just fork over ¥10, or more if he insists. A few more pointers: don't block the doorways at stations. Subways are jam-packed during commute hours and can then be extremely uncomfortable, or delightful--depending on whom you are squeezed against. Many subway stations operate in conjunction with subterranean multi-level shopping centers, or

must be boarded on the third floor above ground level, or in conjunction with railway terminals (in which case proceed with caution--you may end up on the Long Island railroad). Attempts to escape from such catacombs are not always easy. The Japanese words for subway are pronounced 'shkaw-tets.' By popular definition they are referred to as 'standing coffins.' Good luck.



JUBILATION T. CORNPLASTER Wayfarers are advised to bring along thick-soled well-worn walking shoes which have been taken to the cobbler for new rubber (not plastic) heels and soles. Ample toe room and relatively low heels are important. If you plan extensive foot-slogging, carry a second pair in your luggage for a midday change of shoes and socks. You can pick up sections of moleskin-covered foam rubber with an adhesive backing in Stateside dime stores; these can be applied to sensitive areas inside your shoes as soreness develops. Peds are of course necessary for women who go without stockings, and men are advised to wear cotton-soled socks for maximum comfort. A noontime respite for pavement-punished feet can be enjoyed by lying on a bed and propping the extremities up against a wall above head level for five minutes. This can be followed by a warm foot soak or immersion in ice water, or by alternate

dousings with warm and cold water while sitting on a bathtub edge. Blisters should be sterilized, punctured near the base with a sterile needle, pressed dry, and covered with a band-aid. If this is not done, they should at least be covered to minimize chafing.

THE PUBLIC BE JAMMED About 4 million commuters climb aboard JNR trains every day in Tokyo, plus another three and a half million casual riders, creating a jam known colloquially as kotsu jigoku (transportation hell) or kotsu senso (transportation war). During rush hour conditions between 8:30 and 9:00 a.m. and to a lesser extent between 4:30 and 6:00 p.m., coaches are jammed to 400 per cent of their normal capacity, creating jobs for an occupational group called shiri-oshi, politely translated as 'hip pushers.' There are sixty of these on duty at Shinjuku station, serving alternately as hagi-tori, or passenger extractors. Many are students who work part-time, two hours a day, for 70¢ an hour. Each commute train carries ten cars. In rush hours, 400 passengers squeeze aboard each 100-passenger coach, meaning that 4,000 passengers leave each station every two minutes. During winter months a formula which computes the extra space taken up by bulky overcoats determines the number of extra cars which must be added.

BOULEVARD OF BROKEN RIBS Riders are advised not to raise their arms as they enter coaches because of the danger of incurring broken ribs or shoulder dislocations. Pickaback infants sometimes suffocate and the pressure oftentimes shatters windows. Handbags get separated from their owners but can be retrieved eventually, still wedged in mid-air between fellow commuters. Occasionally massed groups of people topple to the floor like ten pins and cannot regain their feet before the next station. This is called shogi daoshi (falling like shogi chess). The last car of a train or subway is generally the least crowded. The least vulnerable spots in which to

stand, back to the crowd, are car corners or the niches between the door and the seats, with arms up front for leverage. Because so many office girls lose one or more shoes in the crushes, stations keep straw sandals on hand. The stoicism which Japanese display in the face of almost insufferable crowding is one of the wonders of the East.

OUT OF TOWN ON A RAIL JNR (Japanese National Railways) and numerous private electric railways make touring easy in this country of limited highways. JNR publishes an English-language timetable which is available from travel agencies or the Tourist Information Office. Few railway station personnel speak English but there are English signs to indicate the proper platform; it is very difficult to locate the boarding point for first class cars, however, and you inevitably end up making a desperate sprint for the proper car as the warning bell spurs you on to superhuman efforts. You must be eagle-eyed to spot the incoming first class car: JNR first class coaches have a teal-colored or light stripe running lengthwise along their sides just under the window line; JNR second class cars are more numerous and are unmarked except for the straight-backed seats inside (very uncomfortable on long rides). First class is 'EE-toh;' second class is 'NEE-toh.' The usual circumstance on second class is standing room only.

FUSTEST WITH THE MOSTEST JNR operates fast superexpress trains along its 341-mile New Tokaido Line which make the Tokyo-Osaka run in three hours and ten minutes for about $16 and four hours flat for $14, timings and fares depending upon which train you're taking. Slower 'limited express' trains along the Old Tokaido Line make it in six hours with five stops for a fare of $11.60, while the 'regular express' takes about eight and a half hours with 24 stops and a fare of $8.80. If you're not in a bind for time, you might actually prefer the slowest train as you'll see a lot more of Japan along the way. Trains with

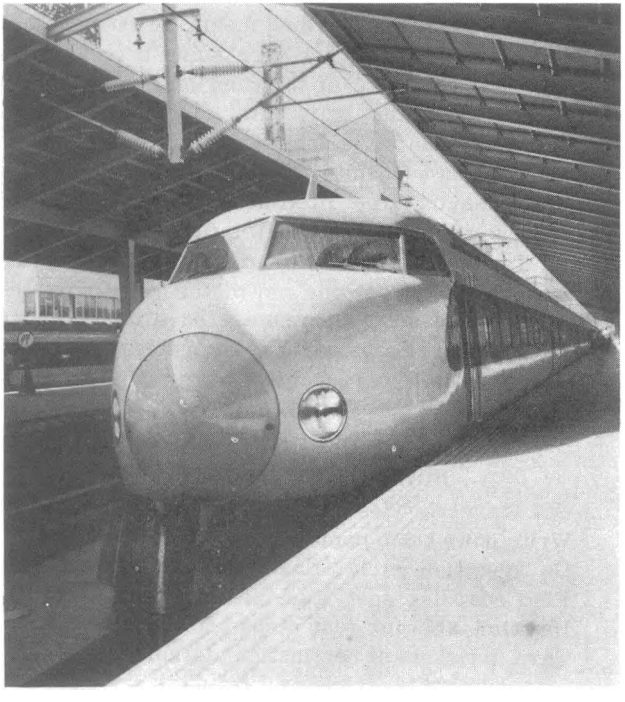
only one signboard on the front with the destination written in Japanese characters are 'local' trains. Trains with an additional rectangular signboard off to one side are 'semi-expresses.' Trains with an off-center circular signboard in addition to the center board are 'expresses.'

THROW MAMA FROM THE TRAIN There are several major crises involved in taking a train ride in Japan. To begin with, if you miss your train in the 30 seconds or so of boarding confusion, you won't get any refund for higher-priced tickets. Finding the boarding spot is nearly impossible and station personnel are usually reluctant to assist beyond waving their hands in a vague gesture. The exact train is hard to find as there are arrivals every few minutes during peak periods. The name of the train is written in tiny letters on the side of each car. Some long distance trains serve no meals (neither do New Tokaido Line 'bullets') but even some travel agents are not always aware of this and may put you on a six-hour dinnertime train with no dining car. A goodly proportion of the passengers on your train are freeloaders as a result of the government's liberal policy of issuing free lifetime passes to VIPs and persons somehow connected with the railway business. These passes allow privileged persons to ride high on the hog from one end of the country to the other, first class. Commuters have their tickets paid for by their firms, as a rule, and carry monthly 'passes' in plastic card-holders.

HOW TO CATCH A TRAIN

- ☐ Get travel service help in purchasing tickets.
- ☐ Write down train name, time, track, station.
- ☐ Go to station early, flash ticket at turnstile.
- ☐ Find boarding spot from platform personnel.
- ☐ Use timetable for rest stops and arrival time.
- ☐ Turn in tickets at destination station turnstile.

STOWAWAY CLASS Seats on choice trains may be sold out weeks in advance, but travel agencies (and the English-speaking ticket offices at Tokyo and Kyoto stations) usually have blocks of tickets allocated for tourists' use. If no seat tickets are obtainable you can always buy a standing room only ducat and hie to the dining car. Once the trolley hits the road a word to the conductor might buy you a coach seat. For free stopover excursions lasting between seven and twelve days, special discount tickets (shuyu-ken) are sold which permit travelers to ramble back and forth along a given route almost at will. On long trips, second class standees spread newspapers in the aisles and homestead on the floor. Aisles often become so crowded that passengers cannot reach the restrooms; neither can they get off the train upon reaching their intended destination.



JNR INSIDEMS Watch those round trip tickets--they expire in a day or two. During their fleeting validity refunds are possible, except on limited expresses, whose tickets lose refund value rapidly. Red caps get ¥100 per load if you can find one. Thru baggage is possible with a foreign passport; up to 110 pounds may be checked as far as the door of your next hotel, for a fee. Only buffet food service is available on the New Tokaido Line 'superexpresses' because of the shortness of the run, but on many other JNR trains dining cars serving western food are located between first and second class sections. Don't dally in train doorways. The engineer leaves on time --with or without passengers. Seats on the left side of coaches offer minimum disturbance through freedom from blasts of air and shrieking whistles of passing trains. If you're a couple traveling second class, try to get seats facing one another, preferably on the window; otherwise you'll be sitting kneecap-to-kneecap and eyeball-to-eyeball to total strangers. Friends can at least arrange their feet so that one or both can stretch out their legs and conversation is much less strained.

BOILERMAKER'S WHIZZBANG Above the downtown Sukiyabashi intersection and at other selected spots you'll see electronic billboards which flash a continuous index of the area's noise level, coupled with signs in Japanese admonishing passersby and drivers to keep those bottles quiet. The racket is measured in decibels (phons) which should average no more than 50 in residential areas and 70 at busy intersections. The Sukiyabashi index ranges from around 78 to 85 at midday. In the whole of Tokyo the 24-hour average is 73 in factory areas, 68 in commercial zones, and 71 in mixed areas. In residential areas it averages out at 58, with the quietest hours between three and five a.m., which are the only hours in which some Tokyo residents can get any sleep. At 70 phons, the average office noise level, continuous exposure lowers a person's physical resistance,

dulls his reasoning ability, and brings on disorders related to vitamin deficiency.

UNDETECTED CRASH MEDAL If you're sharp-eyed, patient, and lucky you may snare a taxi whose driver has been cited by the authorities as a safe-driving expert. Such drivers--called 'yu' drivers--post a goldish laminated card on their front windshields, about the size of a passport but square, imprinted with a red 優 character meaning 'excellent.' These drivers are either (1) incredibly good and have accident-free records going back at least three years, or (2) are such amiable negotiators when involved in pile-ups that police have never been notified.

SERVICE WITH A SAMURAI You'll find even more conscientious drivers when you catch a 'kojin' cab--one of 4,360 owner-driver hacks. These may be singled out by the 個人 sign on roof lights, also painted within parentheses on front doors. Kojin cabbies have been driving the city for at least ten years and had to be yu-drivers to obtain their coveted permits. They know Tokyo like the back of their hands and charge the same meter rates as commission drivers. Given a choice of taxicabs where no mark of distinction is indicated, you'll find long jaunts least harrowing if you climb in with the oldest driver in the lot.

FIGHT SMOG—TAKE A RICKSHAW Tokyo cabbies often work 16-hour double shifts in order to keep the baby in new geta. Tips, since fares jumped from ¥80 to ¥100, are almost unknown, and they must drive like demons to fulfill ¥10,000 fare quotas. It's said the job takes ten years off drivers' lives; certainly they're among the deftest automobile handlers in the world from an acrobatic standpoint. Someone has suggested that driving has become the new national game. Incidentally, summertime cabs may have air-vented wicker seat covers. These are comfortable enough but often pluck the buttons off dresses and trouser pockets. For leisurely rambles your hotel

doorman might help you negotiate with cabbies for hour-contracts. You should offer to pay from ¥600 to ¥800 per hour or the meter toll (whichever comes higher). Under this arrangement, you can keep your driver waiting while you stop and sightsee or shop, whenever you wish without anxiety. Air-conditioned cars with English-speaking drivers are usually on call through your hotel or travel desk. Hourly rates for city treks are a very reasonable ¥1,200-¥1,500.

HOT SWAMPSEED HUCKSTERS That little old lady passing by with the piggyback refill larger than herself is most likely a 'katsugiya' or black market peddler. About 3,000 of them board pre-dawn trains each day from Chiba and Ibaraki prefectures bound for Tokyo, backs bent low beneath 130-pound loads of rice, eggs, and other produce. They call on ten or twelve city householders on their daily rounds, netting about $55 a month for backbreaking work which may allow them only five or six hours of sleep each night. The peddling habit blossomed during the war years when rigid government rationing allowed Tokyo-ites only a half pound of rice a day (half their usual requirements)--at a time when the subsistence diet consisted of mugi, a mixture of unhulled rice and oats frequently adulterated with barley and corn--with vegetables and fruit often unobtainable from greengrocers. As rice is still on the rationed list, the swampseed express persists; though without the perils of former days when the hucksters ran the risk of interception by train guards. Nowadays specially-designed coaches are hitched to morning trains for the sole occupancy of the boodle bag brigade.

IMMIGRATION, THE SINCEREST FORM OF FLATTERY In the Spring of 1967 there were 606,000 foreign civilian residents of Japan, 98,300 of whom lived here in Tokyo. Koreans accounted for the largest Tokyo colony with 67,700. Next came Chinese with 15,700, Americans with 6,700, then 1,000 Britons, 700 Germans, 450 Canadians, 400 Frenchmen, 150 Italians,

and 3,800 others. At the beginning of 1965, 573 firms in Japan were either wholly or partially owned by foreigners. 359 of these were American-invested, 39 were Swiss, 26 British, and 25 West German. About two million Koreans (Cho-sen-jin) were living in Japan in 1945; today about 600,000 remain. An estimated 270,000 of these maintain a neutral outlook on Korea politics while 230,000 are said to espouse the North's viewpoint. 150 North Korean-oriented educational institutions flourish in Japan with some 40,000 students. About 85,000 Koreans have been repatriated by ship to North Korea since 1959. Many Koreans come here as stowaways or 'nylon (synthetic) seamen.' What the newspapers call the 'wetback route' across the Japan Sea between the two countries is only a daylight sail and 115 miles by fishing smack, and the coastline is only casually patrolled. Cost of illegal passage runs from $150 to $300 usually. Railway immigration detectives spot illegal entrants by their nervousness and their broader, higher cheekbones, and slightly flatter noses.

WOOFERS & TWEETERS Tokyo's freakier hippies are despised by the livelier "danmo-zoku" tribe which is more interested in jazz coffee shops and playgirls. Danmo-zoku young people indulge in whatever stimulants can be obtained. Most have jobs. "Futen-zoku" are hippies without mission, considered brainless beneath their shaggy manes, interested in promiscuous liaisons without the stimulus of jazz hangouts. Mostly yen-less, futen can be found in warmer months at hippie hunting grounds—Shinjuku Station's front lawn. When not routed by police, futen spend nights sleeping on the grass, an area they call the "greenhouse." An offshoot, "ungra-zoku" are underground art zealots. Roppongi-zoku, Harajuku-zoku, and Miyuki-zoku are mainly students who live off their parents. Miyuki-zoku in their mod styles of dress frequent downtown Miyuki-dori and can be seen at the Julien Sorel up-the-peekaboo-stairs coffee shop (fashion show, Fridays at 3-3:30). The other two tribes harass their neighborhood residents with late-night muffler roars.

MAKING RICE WHILE THE MOON SHINES The dates given below are approximate, calculated to the evening appearance of the full moon over the Tokyo-Yokohama region. The moon is in its ripest phase from one week before to one week after the dates listed. These are good evenings to enjoy a walk along the palace moat, summer refreshments at a rooftop beer garden, cocktails and dinner in a view restaurant, or a cruise on Tokyo Bay.

Sep.29,1966	Oct.18,1967	Nov.5,1968	Nov.24,1969
Oct.28,1966	Nov.16,1967	Dec.4,1968	Dec.23,1969
Nov.26,1966	Dec.16,1967	Jan.3,1969	Jan.22,1970
Dec.26,1966	Jan.14,1968	Feb.1,1969	Feb.20,1970
Jan.25,1967	Feb.13,1968	Mar.3,1969	Mar.22,1970
Feb.23,1967	Mar.13,1968	Apr.1,1969	Apr.20,1970
Mar.25,1967	Apr.13,1968	May 1,1969	May 19,1970
Apr.24,1967	May 11,1968	May 30,1969	Jun.18,1970
May 23,1967	Jun.10,1968	Jun.29,1969	Jul.17,1970
Jun.22,1967	Jul.10,1968	Jul.28,1969	Aug.16,1970
Jul.22,1967	Aug.8,1968	Aug.27,1969	Sep.15,1970
Aug.20,1967	Sep.7,1968	Sep.26,1969	Oct.14,1970
Sep.29,1967	Oct.6,1968	Oct.25,1969	Nov.13,1970

SQUID ROW In the eight-block Ginza area you can wet your whistle at 1,150 bars and cabarets, or play rice hockey at nearly 150 western restaurants, 80 sushi shops, 75 Chinese eateries, 36 sukiyaki houses, 34 tempura spots, 30 noodleries, 20 yakitori kitchens, 12 eel grills, and about 100 all-purpose beaneries.

KNIGHTS OF THE ROUND HAIRCUTS There's a long tradition of elaborate men's hairdos among the old samurai class, a ritual modern barbershops keep alive today with their many-faceted services. A shampoo, hot face towel, and shoulder massage come with every clipping; frequently you'll have a hair net dropped over your shorn knob as heat is applied to set that dashing wave. You may be the only man in the place without curlers in his hair. Many barbers are women, but fewer of the fairer sex patronize barbershops for their semi-monthly shaves now that beauty shops are widely established. You may see a little fellow five years old in the next chair getting his bowl-shaped cut, followed by a shave which covers the entire forehead, temples, and the area between the upper eyelid and brow! If you go off to the boonies you may get the same treatment yourself, including a thorough ear shave before you have time to utter a single 'Don't touch my moustache'--GI slang for 'Doh i-tashi-mashite!' As commercial shaves here practically skin you alive, it's not a good idea to have one several days running. Locally-made blue and stainless blades are sold everywhere; Gillettes and Wilkinsons may also be had. Neighborhood barbers take Mondays off.

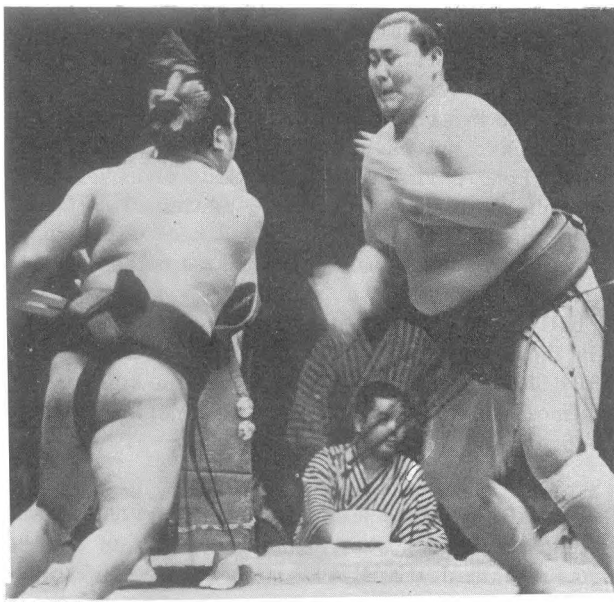
BALL BEARING BANDITS Pachinko halls outdraw movie theaters by three to one and their profits are said to outstrip those of Japan's department store empires. The vertical pinball machines offer an escapist's asylum from the realities of the world outside, as the tiny steel balls meander hypnotically to a cacaphony of blaring loudspeakers. ¥100 (28¢) buys a handful from the cashier and even a monkey could play the vertical variety. Prizes for turning in a basketfull of ball winnings range from canned goods

to ballpoint pens--all redeemable for cash in an illicit redemption shop down the street--and you can find it if you smile nicely to the manager and indicate your preference for 'o-kane' (money). Pachipros are players who earn their living from their winnings, which may range up to $7.50 or $10 a day. There are in Tokyo about 3,600 pachinko parlors. The name is a euphonic appellation, taken from the 'pa-chin-ko' sounds of dropping in the ball, flipping the trigger, and the plummeting of the ball into the return hole.

TAKE ME OUT TO THE BARU GAME Japanese baseball teams have about thirty players on their rosters from Hawaii and the Americas, and some stars, such as pitchers Inao and Kaneda, and batters such as Oh and Nagashima, are rated of U.S. major league capabilities. Americans who are playing pro ball here say that the Japanese teams lack the depth of U.S. teams, with fewer 'stars.' Japanese pitchers do not throw as fast, but are experts with screwballs and sinkers; and are called upon to pitch more frequently than are overseas regulars. In batting and fielding Japanese excel, but are considered to be very poor base runners. Japanese players are two or three years younger, on the average, and are not as money-conscious as American stars. Long spring training periods and over-long pre-game practice sessions are criticized by westerners playing in Japan. One Japanese pitcher now playing professional ball in the States notes that American hitters tend to try for the long extra-base fly ball more than do line-drive hitting Japanese. It is thought that five or six more years will elapse before Japanese ball teams will be able to compete on a more-or-less equal basis with American teams. All local games are televised.

BABY ALPS Sumo (classical wrestling) dates back to the 8th century when it was made part of Nara's annual autumn festival, with many of the old customs

surviving to this day. Two 15-day tournaments are held each year in Tokyo beginning in mid-January and mid-May at Asakusa's Kokugi-kan Hall, with dozens of daily bouts extending from 9 or 10 in the morning to late afternoon. Points accumulated during the Tokyo tourneys are tallied along with scores from four tournaments staged elsewhere to select the winner of the championship flag (and with it national adulation and cash prizes). Following colorful preliminaries, the combatants crouch ceremoniously in the sand. After several false starts which enable the wrestlers to synchronize their movements, they spring head-on in a lightning encounter which seldom lasts more than thirty seconds. There are seventy legitimate maneuvers, many of which are designed solely for upsetting the timing or balance of opponents, with the loser of the match being forced out of the 15-foot circle or grappled to the ground. The three fundamental techniques are 'oshi' or hand-pushing, 'tsuki' or thrusting, and 'yori' or body pushing.



MY SON THE MASTODON The gargantuan proportions of the wrestlers (called sumo-tori) are attributed to a combination of glandular malfunction and studied overeating. While the average male Japanese is only 5'3" to 5'6" tall, the current leading sumo contenders range from 5'8" to 6'2" in height and from 230 to 345 pounds in weight, including a part-Russian champion and a contender of Hawaiian derivation. Each 'topknot' trains hard each morning from 5 to 11, then after a hot soak sits down to his first and main daily meal which consists largely of chanko-nabe or 'sumo stew'--boiled meat and vegetables with five or six bowls of rice--or sometimes a dozen steaks for variety. Most of the afternoon is spent sleeping off the chanko-nabe, then comes dinner which is a distiller's delight, heavily diluted with firewater. The intellectual level of the average topknot is not high and few live to a ripe old age. The matches are full of pageantry; spectators squat in box-like enclosures for hours, brewing green tea, chomping sushi, and swiggling sake. Tournaments are televised. The Grand Champion gets $610 per month from the sumo association, plus gifts which bring the monthly total up to nearly $2,800.

SUMO NOMENCLATURE Yokozuna: grand champion. Ozeki: a champion. Sekiwake: junior champion. Maegashira: senior wrestlers. Gyoji: referee. Yobidashi: page boy. Kensa-yaku: ringside judges. Gumbai uchiwa: referee's fan. Doyo: wrestling ring. Shime-komi: silk loincloth-sash. Sagari: sash's stiff silk cords. Oicho: senior wrestler's hair-do. Chonmage: junior's hair style. Shiko: ring entry ritual. Shikiri: crouch before springing. Tachi-ai: initial charging attack. Yaocho: a fixed match. Anko-gata: fattish wrestlers.

WALKING SCENERY In the Kabuki-za theater patrons may secure English-language programs for kabuki performances--among the most ornate spectacles on earth. Not only are all the women in the

audience outfitted in their finest kimono, but stage costumes are extravagant to back-breaking extremes --some weigh in at forty pounds! Parading to and fro upon the vast stage are 17th century emperors, knights, princesses, courtesans, and jesters, hamming to the hilt old melodramas while choruses of shrieking instruments interpret every turn. Somewhere in the hall is a paid shouter whose job it is to stir onlookers to Japanese 'bravos.' Best close-up seats are around the fourth row in the Kabuki-za, while front row perches excel at the Meiji-za and Shimbashi Embujo theaters. A 'flower walk' runs from the stage through the audience; seats on the right side of this runway are prized for close-ups of passing actors. Some foreigners like to join the floor-squatters up in rice box heaven where besides a panoramic view of the stage, there are sympathetic neighbors who will do their utmost to interpret the plays for them. To get superior seats, get in the ticket line at 10 a.m. The box office opens in a half hour for the 11:30 a.m. curtain raising. In the winter take along a pair of heavy wool socks for your soon-to-be-frozen feet, and if you have binoculars or opera glasses, they will increase your enjoyment of the costuming.

WINKEN, BLINKEN & NOD Many of those people who go to kabuki are there because some company bought a block of tickets for its valued clients, or because it is 'in' to say you were there. The Kabuki-za also is popular for 'miai' meetings between prospective marriage partners. The Kabuki-za is open for business only until the 25th of each month, but enjoys a full house year-around, whereas other theaters suffer box office doldrums during February and August. Prices at the Kabuki-za are ¥1,800 ($5) for first floor glitterbug seats, ¥1,200 ($3.33) for second floor seats, and ¥200 and ¥300 (56¢ to 83¢) for third floor peanut gallery ducats. Nearly 1,000 people work at the theater, including 300 actors, 100 musicians, 100 wardrobe and make-up helpers, and

80 stage hands. Hundreds of others work in the theater's souvenir shops and restaurants. These restaurants offer a wide spectrum of Japanese cuisine at moderate prices, but as the between-acts intervals never exceed a half hour at the longest, advance reservations are necessary if you want a table.

MUCH ADO ABOUT NOTHING Noh plays may be seen on weekends and holidays at the Suidobashi Nohgakudo and Kanze Kaikan theaters in Tokyo. They are throwbacks to the 14th century, performed in slow motion, with the emphasis on creating an unworldly atmosphere in which the imagination fills the gaps in the snail-like pantomimes. Its esoteric Buddhist symbolism is enough to give western audiences bedsores, but noh is a cultural treat which should be worthwhile sampling. Actors wear stiff brocade costumes and wooden masks; and emote at length in unintelligible language to the accompaniment of a chanting chorus plus flutes and drums. Bare stages all have a singular pine tree backdrop. Shows begin in the late morning and last all day, punctuated by comic skits. Wear your snuggies during the winter.

THE THREEYENNY OPERA A switch on all-male kabuki performances are onna kengeki shows, in which all parts are enacted by women. Onna kengeki is a popular theatrical art in Tokyo, with faster-moving, more contemporary themes than kabuki, though the same samisens and sticks form the musical background. At Asakusa's Tokiwa-za theater two four and a half hour shows are staged each day, one beginning in the late morning and the other at 4 p.m. Japanese vaudeville is also worth looking in on, the best theater being the Suehiro-tei in Shinjuku. A unique feature is the gallery seating--on tatami mats --but conventional seats are available downstairs. There are enough song-and-dance acts to at least temporarily lend interest to non-linguists. The four and a half hour productions start at noon and five.

SQUAB GIGS Japan is home for the exclusive shojo kageki girl's opera troupes, which originated in Takarazuka (near Kobe) in 1914. The unique Takarazuka revues journey to Tokyo every six or eight weeks for performances, where they compete with imitative S.K.D. (Shochiku) and N.K.D. (Nichigeki) troupes (who add male performers to their casts). The escapist fantasies, featuring musical skits, kabuki, noh, opera, and dances, begin at odd hours--at noon or 5 or 5:30 p.m.--and last from four to five hours. The Takarazuka troupe uses girls even for male roles, and the star-adulation by Japanese girls is attributed by psychologists to latent homosexual inclinations. More appealing to whickerbill audiences are Tokyo's nude follies which put on several shows a day. The pony lines and killie-loo birds don't bother with tops on their costumes and their two-hour productions are packed with top-flight entertainment. There are also innumerable strip shows which operate in conjunction with neighborhood cinemas. These performers are not too concerned with esthetics, just bare flesh. Burlesque is a phenomenon unknown a few years back when mixed bathhouses took the prurient element out of viewing the human body in full cuticle.

MOLASSES 'N JAPANUARY All-day Cherry dances are staged each April by geisha in leading Japanese cities. Tokyo's dances are called Azuma Odori, but tickets are hard to come by and must be procured through hotels and travel bureaus. Rehearsals for the productions often require twenty hours each week leading up to cherry dance time. A lot of samisen-plucking and posture-dancing go into the falsettoed spectaculars. Another sleeper is the bunraku doll theater which comes to town from its Osaka headquarters in July and December. The art, called ningyo shibai, features wooden puppets, two-thirds life size, which are manipulated by classical-garbed on-stage operators, accompanied by samisen and chants. About forty years are necessary to attain 'proficiency' in the 300-year-old art. The ten to twelve-hour

shows begin in the late morning at the Shimbashi Embujo theater.

CELERY STALKS AT MIDNIGHT Men who think that they're heavy spenders at home have a rude shock in store when they set foot in the twilight zone of this supposedly backward country. Usually they will be the only foreigners present in the plusher clubs and restaurants which would fold if they had to depend on the prudent patronage of occasional overseas visitors. About 75 per cent of receipts come from the action-packed expense accounts of the so-called 'shayo-zoku' expense account boys. Limits are set upon the sums which may be spent consistent with the employee's title and the customer's worth, but the allowances are always so liberal that few tourists would want to match dollars for nightly outlays (the Tokyo gover-

nor's tab runs around $114,000 a year). The situation is complicated by many employers' preference for allowing personnel vast expense tabs in lieu of substantial wages, and the cribbing which takes place between employees and nighteries. Receipts are given for exaggerated amounts which the company is billed for; the padding to be divided between the caterer (or hostess) and the customer. This gives the modestly paid executive ample funds to pay for such personal luxuries as cigarettes, pachinko, and even mistresses. 40 per cent of entertainment expenditures are earmarked for hosting fellow employees' orgies. Because of lavish spending and lucrative side deals, hostesses and other operators naturally cater to this category of customer and set their prices accordingly.

WATERING PLACES

Coffee bar (non-alcoholic, music)	Cabaret naito (hostesses, floor shows)
Beer hall (suds and snacks, television)	Caba-salon (hostesses, informal)
Nomiya (sake with appetizers)	Arbeit salon (hostesses, no charge)

A HARD DAY'S NIGHT Local clubs open early and close early--the white collar executive leaves his office between four and five, takes a boiling bath, wolfs down his dinner, and is out on the town (without his wife) by 6:30 or seven. Business luncheons are rare. Instead a vast world comes to life evenings, an industry known as 'mizu shobai' or water business. An estimated 500,000 Tokyo women are employed in its restaurants, theaters, coffee shops, geisha rendezvous houses, teashops, bars, cabarets, massage bathhouses, and dubious hotels. These establishments cluster about the city's 'gay quarters'--in Shinjuku alone a recent count showed 200 bars, 45 cabarets, 9 dance halls, 85 minor restaurants, 345 snack bars, 20 teahouses, 73 mahjong parlors, and 20 pachinko-yas. There are about 150,000 hostesses in town; Shinjuku employs about 3,500 while the Ginza clubs have 12,800. Tokyo's amusement centers

peak out after nine o'clock and by eleven are nearly deserted. The last show at movie houses starts at around 7:30 in the evening.

KNIGHTS IN BUNNYLAND Japanese nightclubs are about the same as their overseas counterparts, while cabarets differ only by the dozens (or hundreds) of hostesses who eagerly await the appearance of unaccompanied males. Bars also supply hostesses, but do not serve food or allow legal dancing. Bars and cabarets close at 11:30 p.m. (plus an extra hour or so tossed in for nursing drinks). Many lone hostesses show up at after-hour spots as customers, on the prowl for playmates. Cabarets and bars with multilingual hostesses catering to foreigners as well as to Japanese agressively seek your patronage, with advertisements, English signboards, and curbstone hawkers. Cabarets usually assess a ¥500 to ¥1,000 cover charge, plus ¥1,000 or more per hour for the attentions of a hostess, and about ¥500 per drink--all

of which is subject to a 10 per cent tax. Bars often assess a cover charge for sitting at a table, or for the peanuts or crackers placed on the table. Bar girls are more apt to 'rush' slow drinkers than are cabaret girls, as bar girls receive a percentage on drinks and incline to order 'doubles' at the first sign of weakness in the customer. Little stand bars charge low prices, but their hostesses seldom speak English. Prices tend to be capricious at postage-stamp-sized bars--you'd better pay when served to avoid paying off the joint's mortgage after a couple of hours of juicing it up.

STANDING ON THE CORNER WATCHING ALL THE STREETS GO BY There had been 5,774 earthquakes rattling Japan in 1923 when the Great Kanto quake came. The population of Tokyo was 2,500,000--fortunately far short of today's daytime head count of 15,000,000. Now there are 310 parks and vacant lots designated as primary places of refuge, however, and 74 secondary areas for refugees, including the Imperial Palace Plaza, Hibiya Park, Ueno Park, Yasukuni Shrine, and Meiji Park. Police will halt all vehicular traffic if another quake hits, beginning with the central district working outwards. The Kanto quake hit at two minutes before noon when most people had cooking fires ablaze. The initial shock toppled about 5,000 dwellings--about 1 per cent of the city total--killing probably 1,000 in the rubble. 134 fires began simultaneously, spreading across town until some 6,000 acres were ablaze with flames leaping hundreds of feet into the sky. As the heat grew, half a hundred fiery whirlwinds and tornadoes, called tatsumaki 'dragon twisters,' meandered through the burning areas with flaming winds whose oxygen appetites suffocated the humanity below. At the Hifukusho army clothing depot near the Sumida River's Ryogoku bridge, 35,000 huddled refugees were wiped out by the fire typhoon. 237 aftershocks followed the initial temblor, with 90 more the next day. The official casualty totals don't say so, but private sources estimate the death toll at 107,500 with 42,000 injuries in Tokyo, or 142,800 dead if you include the suburbs. (In the San Francisco quake, only 450 died.) 375,000 Tokyo buildings were demolished, but today the only reminder of the tragedy is the three-storied Memorial Tower at Yokoami-cho, Sumida-ku, where rest the ashes of nearly 60,000 victims. A service is conducted here each year on September first.

TOKYO REQUIEM A quarter of a million Tokyo-ites are dead or missing as a result of wartime fire raids which destroyed 700,000 buildings and one-third of the city. The most devastating attack--the 34th since April, 1942--began before dawn on Army Day, March

10, 1945 and continued day and night with incendiaries and high explosives. 234 B-29s took part in the raid, dropping 1,667 tons of bombs from 7,000 feet. Fanned by tempestuous winds, the skies glowed purple-red over the conflagration as survivors poured into Ueno Station and the palace plaza. Hiroshima's and Nagasaki's tolls were small by comparison. 70 vacant lots and parks, including Ueno, Kinshi, and Sumida, were transformed into temporary graveyards. After peace came, the ashes of some 104,900 air raid victims were enshrined in 475 caskets at Yokoamicho's memorial hall. Only 30,400 of these have been identified by relatives. The last of the huge air raid shelters were demolished before the 1964 Olympics and few physical traces of the nightmare remain. As a sign of the times, General LeMay, commander of the Guam bombers, was decorated by the Japanese government with the Order of the Rising Sun in 1964 for helping to establish the present Japanese air arm.

MONEY CAN'T BUY POVERTY Young unmarried salaried workers between the ages of 15 and 30 earn about $66 a month if they're male and $52 if they're female. Those under 19 average $95 in savings accounts, those 20 to 24 have $278, and the 25-up workers saved $640. The bachelors spend $10 a month on entertainment, mainly on movies, pachinko, mahjong, bowling, and sports. Girls spend closer to $5.50, on concerts, movies, picnics, and travel. Clothing costs the men $16 monthly; bachelor girls spend $20. The workers who live at home put out a mere $8 a month for victuals, and those who rent private quarters pay some $25 for meals. 43 per cent own cameras, 13 have tape recorders, 27 per cent TV, 15 per cent stereo, 22 per cent sewing machines, and 19 per cent have driver's licenses. These figures are for Tokyo.

THE PRICE IS A RIOT Up-to-the-minute checks on income show per capita earnings of $681 a year for Tokyo-ites, as compared with $1,242 for residents of London, $1,372 for Parisians, and $2,681 for New Yorkers. A small 180 cc. bottle of milk costs 6¢ in

Tokyo, 4¢ in the U.S., and 3¢ in England. 400 grams of bread cost 11¢ in Tokyo, 29¢ in the U.S., 17¢ in Britain, and 15¢ in Australia. Tailoring costs about $33 on the average here; it's $75 for a man's suit in America, $51 in London, $53 in France, and $32 in Mexico. What the neighborhood barber does for $1 here would cost $5 plus tip in the States. Two and a half miles in a taxi costs 56¢ in Tokyo, 61¢ in Hong Kong, 90¢ in Honolulu, 95¢ in New York, 76¢ in London, and 63¢ in Rome. A mama-and-papa shirt laundry charges 17¢ in Tokyo, 12¢ in Hong Kong, 44¢ in Honolulu, 25¢ in New York, 32¢ in Rome, 53¢ in Paris, 35¢ in London, 26¢ in Frankfurt, and 20¢ in Moscow. A cup of coffee in Tokyo averages 22¢, the same thing in Rome or Moscow is 8¢, 20¢ in Frankfurt or Paris, 15¢ in Honolulu, 18¢ in Hong Kong, and 14¢ in London.

FLOWER & PUSSYWILLOW WORLD Geisha (gaysha) are hostess-entertainers, the most elite of whom may collect $10,000 a year for their specialized services. There are some 60,000 registered in Japan and they come in all sizes and colors. In a land where most marriages are arranged and wives function to perpetuate the family name, husbands go out for personal and business entertainment. Geisha may be hired to attend your party in a private room in a restaurant, or if you have the right contacts, will host your shindig in a geisha 'tea house' or machiai (also called a waiting house). The leading Tokyo geisha operate in the Shimbashi, Akasaka, and Yanagibashi restaurant districts of Tokyo. Special registry offices dispatch the girls in about the only rickshaws you'll see in Japan, telephone when time is up, and bill the business firms monthly (90 per cent of all clients are on expense accounts). Their principal function is to break the ice, getting their customers flattered enough to let their hair down and into a relaxed mood conducive to negotiating business and political deals. The 'art person' institution has flourished in Japan for centuries for just this purpose, as most businessmen are congenitally unable to unbend enough

for candid wheeling and dealing without artificial stimulation. Most geisha clients are middle-aged. Besides tea house parties, geisha frequently host picnics, and can be hired to accompany business groups to resort outings. Occasionally status-conscious businessmen rent geisha to take along to business dinners or to the theater.

BROCADE GHOSTS Geisha kimono ensembles may cost ¥200,000 a copy--and they have many. Their hair (or wigs) are done up in classic 'peach half' or 'gingko leaf' styles, and they wear a thick coat of clown-white make up consisting of liquid powder and face cream. Their daily bathing routines may last two hours, with pumice jobs for the feet, dried gourd leg scrubs, and wet rice bran (or nightingale droppings) facials. Their kimono are cut low at the nape

of the neck (reverse decollete) and their walk is a study in pigeon-toed grace. There should be one geisha per guest, but the girls shift from one guest to another during the party. They entertain with baleful samisen numbers, sing croaking kouta and nagauta songs, and execute slow-motion posture dances. Warming to the occasion, they busy themselves pouring sake for guests, making small talk, telling jokes, playing group games, whispering sweet nothings, starting group songs, and dancing the twist and mambo. Customers are encouraged to remove their coats and ties, and by the time the party ends, what started out like a funeral evolves into a brawl with guests rolling on the tatami. After the geisha are rescued by the registry office, the party usually moves on to the nearest cabaret. Geisha sessions vary, but few foreigners want to attend a second one because of the impenetrable language barrier.

MADEMOISELLE FLUTTERBY Many geisha start out as geisha servants (shikomi), recruited at the age of seven or so; others study the geisha arts independently and conclude police-sanctioned contracts with geisha houses at the age of 14 or 15. Many of these are daughters of geisha. As hangyoku (half ball) novices they further their studies and apprenticeships until at about the age of 18 they become minarai or oshaku (wine-pourers). At this stage they actually serve food to clients, pour sake, and sing; but do not chit chat with guests. Their costumes are gay and ornate and their hair-dos are decorated like pin cushions. When their wine-pouring apprenticeships are over, it is time for making the rounds of neighborhood tea houses to introduce themselves--taking on names like 'First Snow' or 'Peach Blossom'--and leave little presents, a debutante undertaking called o-hirome. Next comes Graduation Night, or mizu-age. This word means 'pumping the water out of the well,' and for this first night experience, a wealthy customer will pay several hundred thousand yen. Some geisha enjoy the defloration

rite so much that they stage three or four mizu-age trips to the well. Hangyoku have now become fully-initiated geisha, and undertake five-year indentures to their houses during which time they get full fees for their services, but manage to pay off the accumulated debts to their masters by the device of customers being billed at double the costs. Concluding their contracts, geisha finally become jimpai free-lancers and sock away all the profits, keeping themselves on call from one favored tea house.

MY WILD IRISH GEISHA Many active geisha choose not to marry and become concubines offstage. Others conclude liaisons with gohiki (steady customers) and become part of invisible harems: anyone who is anybody takes on a geisha as a social secretary. If there are more than one of these bread-and-butter gentlemen, one may keep her supplied with exotic kimono, another with obi, and still another with jewelry. As a profession, geisha are show people, but about 33 per cent of them are believed to follow their official appearances with profitable clandestine rendezvous. In resort areas, a phenomenon known as makura (pillow) or daruma (pushover) geisha has evolved. These are attractive girls who can be engaged for extracurricular activities after the pseudo-geisha entertainments wear thin. Tokyo geisha frequent the Shiseido restaurant and coffee bar on the Ginza in midday hours. They are busiest in Tokyo during the mid-week evening hours from six to eight, with December and January hectic but February and August business is almost non-existent. 'Hanadai' is a payment for staying all night at a geisha's machiai meeting house, a transaction known as akashi-senko.

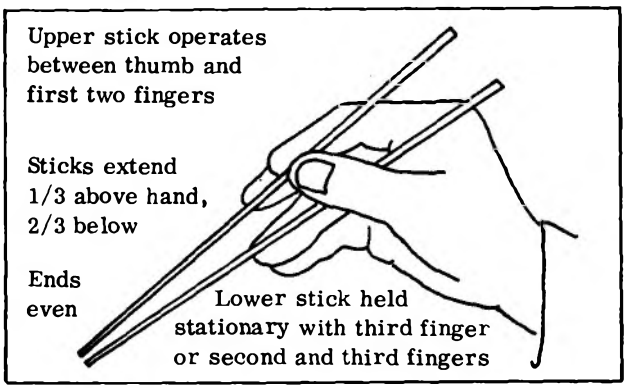
BEANERY BUNNIES Just about any girl with a samisen and a kimono ensemble can find employment in Tokyo as a geiyu--a word coined from geisha and joyu (actress). Geiyu may be found at work in about 200 restaurants where they perform geisha-style dances and songs at a fraction of geisha fees, getting about

$4.25 for a three-hour stint as compared with the $20 to $50 which bona fide geisha command for a two-hour appearance. The better geiyu are known as 'ko' while those less talented are 'otsu.' The practice originated in Osaka, where yatona part-time waitresses are employed by teahouses. Geisha registry offices are accusing the 'instantu geisha' of being out-and-out call girls.

TEQUILA MOCKINGBIRD Geisha are experts at keeping the sake flowing, but communal guzzling is a ritual art practiced wherever good friends get together. Order an extra cup for the geisha or hostess and fill it for her as she clutches it with both fists. Any dregs are wagged out--onto the floor in nightclubs--and the cup is returned to you, filled for you, and after you bend over double, murmur kampai and snip off a thimbleful. The cup must never be filled to the brim nor allowed to become empty. Intimate friends may all share the same cup as a sort of communion, with a small lacquer bowl of water provided for rinsing out the cup before handing it on to the next person. Sneaky drinkers prolong sobriety by dumping half the contents of their cup into this escape hatch. An upside down cup is the 'had enough' signal. At full-blown geisha parties, good guestmanship requires that you move over beside the host midway in the toot and borrow his sakazuki cup. After the geisha fills it, you drain it and hand it back to the host. The host may or may not empty the next cupful, but you go back to your seat after a moment or two, and the host will come over and return the courtesies. You will make as many friends by exchanging cups as your saturation point allows.

RICE HOOKS The wooden, half-split chopsticks used in restaurants are called waribashi (waw-ree-baw-shee). Separated, permanent re-usable chopsticks used in homes are known as hashi (haw-shee). Restaurant sticks are sometimes broken apart with a flair by chomping down on one side with the teeth and

pulling the other off by hand; then splinters are removed by rubbing one stick against the other. After you have finished eating, restaurant chopsticks are returned to their paper envelopes; permanent sticks should be laid along the edge of the table or tray in front of you. Chopsticks should never be left crossed or sticking into food, or scraped to remove rice. It is polite to dip chopsticks into soup before drinking it, and to rinse them in hot water or tea before partaking of the final course (pickles). You may cup a protective hand under chopsticks to check fall-out while eating. Japanese sometimes utilize both chopsticks and knives-and-forks for a single meal: cutting steaks and chops with the cutlery and reverting to the stick match for rice. They usually manage to cut up tempura and other soft meats with chopsticks before lifting bite-size morsels to the mouth.


Upper stick operates between thumb and first two fingers
Sticks extend 1/3 above hand, 2/3 below
Ends even
Lower stick held stationary with third finger or second and third fingers

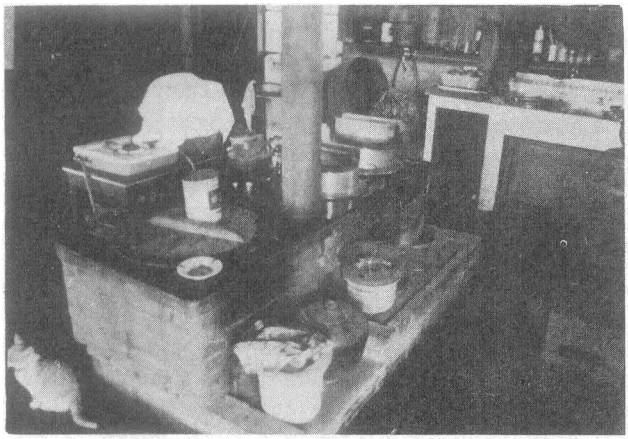
IF YOU CAN'T BEAT 'EM EAT 'EM One man in Kita-Kyushu recently attempted suicide by stuffing a pair of 18-inch chopsticks down his gullet. Nothing happened until six months later, when he complained to his doctor that he was off his feed, had no appetite, and was losing weight. X-rays revealed the sticks still in his stomach--which was on the verge of exploding. Surgeons retrieved the sticks undamaged. If you would rather not fight with the chopsticks, just ask for a 'fork-oo'--every restaurant has them. Or drop by the Seibu Department Store which retails

spring-actuated chopsticks which are permanently fastened together in black, red, and ivory shades for 40¢ a pair. Japanese use ivory chopsticks only for 'picking the bones' of the deceased in the funeral ritual, whereas Chinese prefer ivory as eating utensils. Japanese chopsticks are usually blunt-tipped; Chinese sticks are always tapered and are more difficult for novices to use. If you think you are all thumbs, remember that even Chinese shake their tiles loose when trying to grapple boiled pigeon eggs in soup with chopsticks. When eating from expensive lacquerware dishes in someone's home, always eat with chopsticks to avoid marring the finish.

LULLABY OF BIBLAND You'll discover foods for every taste in Tokyo, where 33,000 restaurants feature seventy different styles of cooking from all over the world. The elusive tastes of Japanese dishes are specifically designed to make the sake that accompanies them more palatable--and so as not to leave a 'taste' in the mouth after eating. Many gourmets will not eat for the remainder of the day after consuming fugu, sashimi, sushi, and other taste delights 'while the flavor lasts.'

I SQUID YOU NOT There are many exclusive Japanese-style restaurants (and inns) which might refuse admittance to unaccompanied visitors. This club-like barrier sometimes may be attributed to previous language problems, or the restaurant's private rooms may be fully reserved already, or they are being held open in anticipation of larger parties. The language hurdle can usually be eliminated if a phone call is made in advance by a knowledgeable Japanese. Most restaurants display wax representations of their cuisine in glass cases facing the sidewalks. But don't look too closely--these are only wax and may have sat there for many long dusty moons--and the portions served are not necessarily as advertised outside. The main problem with these otherwise-helpful waxworks is the inability of non-linguists to say

what they saw outside. Better accost the cashier, point in the general direction of the showcase, and say, 'Yomu dekinai' (yo-moo deh-kee-nigh)--I can't read it--and she'll send a waitress with you for a pointing gig. You may be expected to pay as you enter in semi-cafeteria style lunchrooms.



JAPAN ON 52 CENTS A DAY Housewives are up in arms over the Finance Ministry's 'standard menu' which has been drawn up to show how one can live within the current 52¢ a day income tax exemption, consume 2,500 calories a day, and stay healthy. Tax people say it's easy--for lunch try potatoes, raw squid, rice, boiled squid in soy sauce, clear soup, and pickled vegetables. For springtime dining, planners recommend a breakfast of toast, vegetables, sausage, and tea with milk. Lunch highlights stew made with pork, vegetable salad, and rice. The standard supper would include fried fish, boiled greens spiked with soy and mustard, miso soup, rice, and pickles. The winter menu for breakfast: preserved fish boiled in soy, salted Chinese cabbage, miso soup and rice. Winter lunch is catsup-seasoned beef, Chinese ravioli soup, salted Chinese cabbage, radishes in vinegar, and rice. For dinner, oden (items cooked in soup stock), vegetable salad with sesame dressing, rice, and pickles.

RESTAURANT TYPES

Restoran (western style)
Ryori-ya (Japanese style)
Shina ryori-ya (Chinese)
Shojin ryori-ya (vegetarian)
Kaiseki ryori (canapes and tea)
Ryotei (restaurant with geisha entertainment)
Machiai (geisha waiting house)
Tempura-ya (specializing in tempura dishes)
Kissaten (soft drinks and pastry)
Soba-ya (noodle specialties)
Tofu ryori-ya (bean curds)
Sushi-ya (rice canapes and liquor)
Yakitori-ya (shishkabob, liquor)
Yatai (hand-drawn cooking cart)

SIPS THAT PASSION THE NIGHT A real barroom napalm is shochu, a wine containing to to 70% alcohol, more or less, and brewed from anything including sake dregs, gasoline, or sweet potatoes. Another old timer is a cordial made from herbs called yomeishu. But the islands of Japan are a floating world surrounded on all sides and flooded to their hamhocks in sake (saw-kay). To make it, fresh rice is pressed and then combined with sake mold and special yeast for a 30-day fermentation in chill mountain spring water. The resulting sugar starch upon distillation becomes the wine which tastes something like a dry white or a sweet sherry, depending on quality, rated at 17 per cent alcohol. The autumn rice crop is ready to leave the distillery's vats in late February, from whence it is transferred into fat earthenware crocks in which the fermentation process continues until fully matured and ready for consumption by the following autumn. Sake is at its best in the fall, but fermentation is a perpetual affair which after a decade or so changes it into a viscous honey-like liqueur. It is almost always consumed warm--or the same wobbly effect is achieved by downing it cold and then propping oneself up in a hot shower. Mamushi-zake is sake that a mamushi pit viper has been embalmed in--said to be a great rejuvenator. (The mamushi, Japan's only poisonous snake, is related to the rattlesnake, copperhead, and water moccasin.)

FUJIYAMA DEW Sake accompanies all dinners that amount to anything, and on festive occasions collective hosts are apt to line up in front of the hapless guest of honor and insist on his swallowing a ration from each of their outstretched cups. By custom, sake comes in tiny porcelain or lacquer cups (sakazuki) which hold one and a half tablespoonfuls, but topers will brush these away and insist upon a heavy stein-size tea mug. An eight to ten-ounce ceramic bottle called a tokkuri is used for warming the brew. Sake goes well with salt or any type of seafood, and Japanese meals are subtly designed to complement it; but western dishes are too heavily spiced to blend. Okura Gekke-ikan is the ultimate for those who like a straight whip. Try Kembishi for washing down tempura; for fish fries, dry Kiku-masamune (karakuchi-type) sake; for sashimi both Taiheizan and Ryozeki (sweet amakuchi) sake excel. Tosa is a sweet sake flavored with cassia bark, cinnamon, ginger, and other spices--reserved for New Year festivities. Sake in Japan is a man's drink, not imbibed by women. At sukiyaki parties, no more is consumed after the final course is served. Both synthetic sake and sake-on-the-rocks are popular in Japan today, and in Hawaii you can buy it carbonated.

SIGHTED SUDS SANK SAME Any drinking party from which merrymakers can emerge walking a chalk line is considered something of a social catastrophe here. An inebriated person is called a tora or tiger, and bar-hopping is referred to as 'ladder drinking' or hashigo-zake. Drinkers can be identified by their rosy complexions and a tendency towards profuse perspiration. These phenomena are related to super-sensitive stomach linings pampered by lifelong vegetarian dietary dominance. Beer enjoys a per capita consumption of 28 bottles, followed by sake, shochu, synthetic sake, local whisky, and brandy. Japanese beer is very similar to the excellent lagers of England and Germany, with a new brand, Suntory, re-

sembling Danish brew. Kirin makes and sells 50 per cent, Sapporo sells 25 per cent, Asahi 22, with Takara and Suntory selling two per cent. The popular 633 cc. bottle sells in stores for about ¥115, of which ¥60 is government tax. Among local table wines Sadoya's Chateau Brilliant label is good, but not inexpensive. During 1963 Tokyo police tossed 125,000 inebriates into drunk tanks, 118,000 of whom were unconscious. The total included 1,120 women.

TEA FOR TWO HOURS If someone points out a chashitsu in a Japanese garden, you'll know it's a teahouse where chanoyu, the cult of tea-drinking is practiced. The idea is a Chinese importation, developed by Buddhist monks who nipped tea to keep their eyes open during contemplation. Matcha, the exotic tea served at these wakes, is a furry green concoction that fails either to enlighten or to keep awake uninitiated westerners who attend the ceremonies. The tea drinking itself merely provides a setting for quiet conversations about aesthetics, art, architecture, flower arrangement, and the beauties of nature. It is an exercise in self control and gentility.

TEA HOUNDS & COOKIE PUSHERS The principals in the tea ritual include a tea master, an assistant, and five guests. Each utensil is a valued art object and is introduced singly. One cup is prepared at a time, presented to a guest who snatches it with the right hand, takes two or three swings, swabs off the lip of the cup with a napkin, and hands the bowl to the next drinker. The last man in the daisy chain gets the dregs. The second time around, a highly-valued oversize teacup is served ornament-side-first to individual guests. This time it is studied in detail, turned around with both hands, and choked down in three draughts spaced by meditative swoons. Just a smidgeon should remain. The rice cake which goes with the ceremony is eaten just before drinking the tea. The whole operation takes anywhere from two to four hours during which time guests sit paralyzed on their heels, in a tiny room ten feet square. Cha-kaiseki, a meal including thick soup, raw fish, and rice, may be served afterwards.

BOILED MOAT The serving of tea (cha) launches and winds up every occasion that matters in Japan, including sake-guzzling geisha parties. Of course the conventional western black tea (ko-cha) is available in nearly every semi-western restaurant, but green tea (called o-cha or Nihon cha) is the dustcutter served almost automatically here. Humble ban-cha and the better sen-cha are the most common green teas, with aoyanagi of intermediate quality, while gyokuro is reserved for special guests. Each has its own individual taste and color. Usu-cha is the stimulating powdered green tea made from the youngest tea leaves that is used exclusively for tea ceremonies. In rural districts, plain brews called kuroguchi, kamairi, and hiboshi are popular; one cereal-flavored brew contains buds of roasted (popped) rice kernels. There are many exotic teas, including a drink featuring salted cherry blossoms, and another called habu-cha made from seaweed. Japanese tea

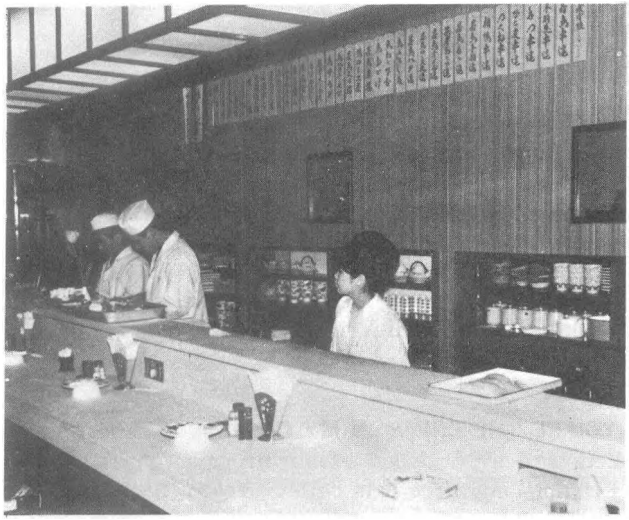
is simple to prepare--a spoonful is put into a teapot, hot water (never boiling) is added, and after a minute or two, the tea is poured. Taste is influenced by the teapot, the type of charcoal used, and the temperature of the water. Green tea never is taken with cream, sugar, or lemon. Visiting a home, it is polite to ask for a second cupful before departing. Japanese may down ten, twenty, or thirty cups of tea a day.

INSTANT MUD

Kissaten (coffee, drinks, and pastry)
Bijin kissa (with attractive waitresses)
Chanson kissa (with chanson singers)
Jazu kissa (with jazz combo and singer)
Jun kissa (coffee only, no music)
Koshitsu kissa (booths for couples)
Ongaku kissa (live combo and singer)
Rakugaki kissa (handwriting on walls)
Utagoe kissa (with singalong music)
Wafu kissa (kabuki songs, kimonos)

YOU'RE THE CREAP IN MY COFFEE Local markets sell a powdered cream preparation similar to Pream--only here it is called Creap. Because of the strong brew of coffee in vogue, many people who would otherwise take theirs black switch to cream in efforts to dilute the battery acid effect. Coffee shops are everywhere in Tokyo, and inside for 25¢ or more you may have two-thirds of a demitasse-ful, with the privilege of nursing it for hours if you just want a place to sit down. Some coffee shops have live music; others pipe in stereophonic classics or jazz, depending on the character of the place. Besides coffee, various cakes, ice cream, and soft drinks are usually available. Until recently, the blackstrap dispensers were permitted to remain open all night, thus providing a haven for streetwalkers, juvenile delinquents, and other night people; but pre-Olympic legislation banned their staying open after 11 p.m. By adding soup and sandwiches to their menus the

shops have been reincarnated into restaurants, and are once again flourishing at two and three in the morning with the same old crowds. Coffee shops are called kissa (kees-sah). They are pleasant places for snatching a drink--especially for women travelers--and the prices are modest. New 'sabisu kissa' coffee shops provide cabaret-type hostesses who sit with customers for about ¥300 apiece.



A FETE WORSE THAN DEATH Nothing humans eat voluntarily can't be found here. Starting at the top of the menu we find the more mundane dishes. Soups run from dojonabe (sake-marinated loach, like catfish) soup, to budomame (floating beans), and include gusoku-ni (peas-potato-lobster soup), tamago-no-suimono (egg soup), kashiwa-no-nyumen (chicken noodle soup), and zosui (rice-shrimp-egg chowder). Another, okisuki, is served sukiyaki-style in a pan of broth, using various fish and shell fish, dried mushrooms, and vegetables with a soy-vinegar-citrus dip. Mushy entrees include dobinmushi (mushrooms cooked in a teapot), kinugoshi-dofu (silk-strained bean curd strands), tamago-dofu (bean curd and egg), yudofu (soybean curd broth in a casserole), and hiya-

yakko (iced bean curd). Oden is a mainstay, featuring vegetables, fish cake, bean curd, and arum root jelly cooked in soup at your table. Kamameshi is a batch of seafood, fowl, or mushrooms cooked in a pot with rice. Ochazuke is the more or less national dish, consisting of a bowl of rice with tea poured over it, sometimes thatched with seaweed. Tonkatsu is deep-fried pork cutlets, available everywhere at modest prices. Kushi ryori is deep-fried meat, fish, and vegetables, while sansai ryori is wild mountain vegetable cuisine. As some people are never satisfied, Tokyo has restaurants which specialize in pork, chicken, and ox sex organs; others ladle out fried bee grubs (hachi-no-ko), cooked grasshoppers, broiled bass roe (tara-no-ko), roast monkey including monkey brains, misozuke (beef pickled in soybean paste), mudfish boiled in bean curd, or little writhing fish which are eaten alive.

PEARLER'S NOSEWARMER Japanese soups range from crystal-clear broths served in lacquered covered bowls to a thick breakfast-type gruel which is a bride's nightmare to prepare: each family has its traditional recipe that must be adhered to religiously and along with the other fixings, breakfast can take hours a day to scare up. The clear soups are made of fish stock and are eye-pleasing creations with a few tidbits floating on the surface and resting on the bottom. To start eating, the lid should be placed to the right of the bowl. The solids may either be lifted out beforehand, or while holding the bowl with the left hand, chopsticks are used to strain away the tidbits as the broth is swiggled (in the best boarding-house fashion). Proper diners wolf their meals down like they were going to dive into the soup head first, with heads and bodies bent low. This position plus high beverage temperatures make it necessary to slurp soup and tea vigorously (the resulting sound effects indicate appreciation to the host). Because native soups are difficult to prepare, it is thoughtful to compliment the host.

THE LOVELIGHT IN YOUR RICE Rice--gohan (go-hawn)--is eaten three times a day by the average Japanese. A meal is begun by placing the bowl lid to the left of the bowl. At formal dinners, it is not proper to pour anything except tea over rice, but even here you are expected to lift the bowl and shovel its contents directly into your mouth. Every grain must be consumed--a small portion left in the bowl is the signal for an extra helping. Tea sometimes is served in the rice bowl after eating. When sake is provided, no more is drunk after rice is eaten. The foregoing proprieties do not refer to ordinary restaurant dining, where rice is served in every imaginable combination, with bits of meat, egg, and vegetables cooked in with the rice. Of the 44 cultivated varieties, Japanese prefer mochi-gome, or glutinous rice. So that it is sticky enough to be eaten with chopsticks, the grains are washed thoroughly and left standing for at least an hour before cooking, giving the finished impression to visitors that it is not fully cooked. For the modern bride, electric automatic rice cookers are popular items and may be purchased in 110 and 220-volt models with English instructions at electrical dealers catering to tourists. Farm experts figure that by raising rice, Japanese get as much agricultural output from one acre as we do from 25 acres of pasture. Some farms manage to produce two crops each year. The government buys it at fixed prices and rations it out to citizens at non-profit prices. Rice bought illegally is called 'black rice.'

ANYONE FOR TUNAS? Sashimi (saw-shee-mee) means delicate slices of fresh seafoods which are served up raw or only lightly cooked, but which have no objectionable 'fishy' taste or odor. It is the main seafood ingredient of sushi, or by itself is a gourmet's delight as the first course of a Japanese meal. In some parts of southern Japan it is eaten by fishniks in large slabs smothered in garlic, but in the Tokyo area the portions are more petit with only a special-recipe shoyu sauce (spiced with radish,

horseradish, or mustard) as a dip. Each plate of sashimi is tastefully arranged in an eye-pleasing pattern which incorporates slices of salad, such as chrysanthemum petals, radishes, cucumbers, carrots, seaweed, etc. depending on the season. These vegetable slips are called tsuma and are munched between bites of sashimi to heighten eating enjoyment. Sake is the natural accompaniment to a sashimi repast, and sake bars probably make more money selling fish then they do from rice wine.

THANK COD IT'S FRIDAY The most popular fish used for sashimi are deep-red maguro (tuna), followed by pale pink tai (sea bream), koi (carp), hirame (sole), and katsuo (bonito). Shellfish, kujira (whale), same (shark), and a few odds and ends like sea slugs, red clams, and chickens find their way into sashimi gourmet restaurant menus, as well. Sashimi servings vary greatly in quality, taste, and appearance; depending on which fish is being cut, what part is ordered, and the season. The best sashimi and sushi restaurants select their fish live from glass tanks, and sitting at the counter you may witness the spectacle of a chef, lost in conversation, blithely skin-slicing a poor fish that still is very much alive and squirming, only later remembering to lop off its head. Needless to say, chefs are highly-skilled and their knives must be kept razor-sharp. Among sushi and sashimi chefs you will meet a high proportion of amateur prize fighters and karate types, picked for their abilities to out-bully the tough fishmongers at Tsukiji's morning market.

THE MINNOW'S REVENGE The pleasureful pastime of putting sashimi where the whale put Jonah is, in the long run, a gamble which can end up with a bad fluke (literally) of luck. In some areas bordering the Inland Sea approximately 65 per cent of the population is infected with the parasitic human liver fluke, a lively little fellow somewhat less than an inch in length, which swims from the sashimi fan's intestine

into the sugar factory's bile ducts where he sets up permanent housekeeping. Freshwater sashimi also may carry the broad fish tapeworm; and snails infect crabs and crayfish with lung flukes which often are ingested by humans.

GOUT BAIT Nomiya are dispensers of sake, beer, and appetizers; some of which are well-calculated to make even a fish thirsty. In the poshest nomiya you might be tempted with treats such as these: atsuage-daikon-oroshi (grated horseradish), dashimaki (egg rolls), dengaku (whipped grated potato in vinegar), ebi-no-furai (fried shrimp), hamo-somen (fish with vermicelli), hokozu (Chinese casserole), horenso (spinach), ita-wasa (fish cake and wasabi), kabura-mushi (boiled roots, nuts, and fish cake), kani-no-ko (crab caviar), karashi-renkon (mustard-stuffed lily root), koimo-dengaku (taro root), kurage (jellyfish and wasabi), kyuuri-sake-kunsei (smoked salmon and cucumbers), mezashi (dried sardines), mushiyaki (steamed chicken and vegetables), natto (malted soybeans), nishikigi (seaweed and horseradish), nori tsukudani (gluten-soy boiled fish with seaweed), omusubi (ball of rice), sakana-iri-don (noodles with fish), sakana-no-ko (caviar), sanzokuyaki (broiled chicken drumsticks), tataki-tororo (whipped grated yam), tori-no-furai (fried chicken), tororo imo (whipped grated potato), tsukudani (fish boiled in gluten and soy), wakasa-karei (Japan Sea sole), yaki-nasubi (baked eggplant), and yanagawanabe (egg and loach --like catfish).

TSUKIJI SNOWBALLS Sushi (soo-shee) is one of Japan's greatest contributions to gastonomy. It features thimble-sized canapes of fresh rice combined in different ways with surfoods to make gourmet snacks or meals. Many varieties are topped with sashimi, but for those visitors who hesitate, non-sashimi sushi dishes are available--such as ebi-nigiri (boiled shrimp), anago-nigiri (broiled conger eel), or vegetarian maki types. Or he may begin his sa-

shimi venture cautiously with ebi (shrimp) and then proceed on to the popular red maguro (tuna), the latter most unobtrusive as the center of a little rice roll called tekka-maki. Tokyo sushi gobblers usually order a few pairs of maguro-nigiri when they enter a sushi-ya, and may end this up with a 'dessert' of kyuuri-maki (cucumber) or kampyo-maki (dried gourd). A delightful 'salad'--dime-sized cucumber shavings called kyuuri-dake--may be enjoyed in season. A heavy mug of green tea (agari) is kept brimfull at the diner's elbow and a pile of shoga--ginger slivers--is placed before him.

IF YOU KNEW SUSHI Gourmets customarily chomp sushi with bare fists, dipping pieces sea-side down into the little bowl of shoyu, then stuffing the entirety upside down into the mouth. This is followed by a snip of ginger and a swig of tea to prepare the taste buds for the next production. As the wasabi--horseradish sauce--that usually is sandwiched between rice and the seafood may be too eye-smarting for western palates, it can be foregone by telling the chef

'sabi nuki.' If you can't be bothered with sitting at a sushi counter picking out each course piece by piece (whose ingredients are laid out before you in a glass counter case) than you can select a pre-planned sushi lunch as exhibited in the window display cases of many restaurants. These assortments (called ichi-nin-mae, before one person) will be freshly made up and delivered to your table.

THE SUSHI REGISTER

NIGIRI (hand-pressed rice crumps topped with various seafoods)

- Shibi maguro (rich, fatty tuna)
- Meji maguro (spring tuna)
- Kihada maguro (summer tuna)
- Kajiki maguro (autumn swordfish)
- Tai (sea bream, a delicacy)
- Kohada (fishy, like herring)
- Kaibashira (shell ligament)
- Aji (tiny mackerel)
- Katsuo (bonito)
- Hirame (halibut)
- Tara (sea bass)
- Tako (octupus)
- Ebi (with shrimp)
- Ika (with squid)

MAKI (rice ball inside paper-like seaweed, seafood or vegetable center)

- Tekka-maki (tuna center)
- Kyuuri-maki (summer cucumber)
- Kampyo - maki (dried gourd)
- Kobu (tai & sea tangle)
- Naramaki (narazuke pickle)
- Oshinko (tsukemono pickle)

INARI (rice ball coated with aburage fried bean curd)

SABA (common--pressed rice and mackerel in a roll)

OSHI (rice topped with fish and pressed several days)

KODAI SUZUME (tai nigiri-style shaped like a sparrow, three days old)

CHIRASHI (in a bowl, includes mackerel, fried bean curd, mushrooms, gourd shavings, lotus roots, chestnuts, beans, salmon bits, eggs, and ginger)

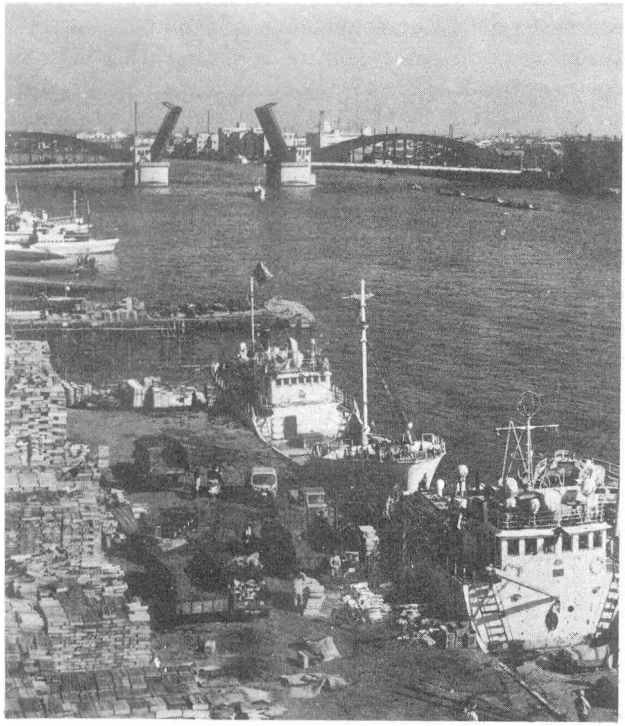
CHAKIN (rice ball with shrimp or mushroom wrapped in egg, tied with string made of seaweed)

ODORI ZUSHI ('dancing sushi' with a skinned-alive shrimp on top; expensive)

FILLET OF BLIMP The liver and ovaries of fugu--variously known as moonfish, globefish, balloonfish, or blowfish--contain tetrodotoxin, poison so virulent that .024 of an ounce will kill a 160-lb. man within a few hours, or in twenty minutes if a full ounce is swallowed. The victim's lips, tongue, fingertips, and toes become numb; with intense itching sensations, chills, dizziness, vomiting, loss of speech, and final paralysis. All this contributes a sporting Russian Roulette element to the repast: even though only government-approved restaurants may serve it, one never knows when the cook may be incapacitated from overindulgence in sake or from eating his own cooking. Indeed, several persons a year are reported to die from it. Of the many species eaten, the tiger-striped tora fugu is most popular, the safest period being October through February as the spawning season commences from the beginning of April. There is quite a ritual attendant to fugu dining, beginning with raw slices, progressing to soup, and culminating when rice is triumphantly tossed into the pot; after which one spends whatever time one has left in the day fasting while the flavor lasts (probably devoted to putting one's affairs in order).

FISH FRY AT THE RIVER STYX The Last Supper party begins with transparently-thin slices of the white flesh (which have been individually washed) arranged in a sort of funeral bouquet on a manhole cover-size plate into which everybody pitches with chopsticks flashing. The idea is to stuff one's craw with as much as can be tamped in to enable all the taste buds to have their say once and for all. A little sea pie at one quadrant of the plate contains strips of skin and guts pre-scalded in boiling water; both these and the sashimi are dipped in tare sauce before munching. The second course is chiri nabe soup, a glorious one-two-three-and a splash embodying the fish head and skeleton, tare sauce, greens, and male gonads (sperm cooked to the consistency of bean curd) which is built systematically before you at the table.

The final ordeal--cooked rice or beaten, steamed rice-cake dropped into the soup stock--may be foregone by foreigners, who undoubtedly left long before, anyway. Anyone still around may have a fin dipped in sake. You may add to your surfood doggy-bag, dried fugu which has been embalmed for several years in rice bran or sake dregs, and stagger home by the flickering light emitted from your mummified fugu lantern. The dish is reputed to be the hairiest of aphrodisiacs.



GREASED GOLDFISH Tempura (tem-poo-raw) are seafood or vegetable fritters whose preparation involves coating with a batter of flour and egg, deep-frying in vegetable salad oil at just the right temperature, and dipping before eating in a shoyu sauce flavored with sweet sake and radishes. Others sim-

ply dunk their tempura in salt. When eating at special tempura restaurants in gourmet o-zashiki style, a private room is engaged together with a chef, at about $4 per diner; although less expensive fare may be enjoyed at the counter or in even lower-priced ordinary restaurants. A set menu is generally served, with one price bringing shrimp, light fish, conger eel, and scallops--with deep-fried vegetables on the side. Japanese usually specify any additional dishes by name (at extra cost). One of the best dishes is kuruma-ebi, shrimp from the Ise Peninsula (out of season during July and August). 'Ice tempura' is a derogatory term for the minute-made tempura which is served up soggy and cold in certain second class restaurants. Gourmets drink only green tea with their tempura, as both sake and beer detract from the subtle flavors. Tempura was introduced into Japan by Portuguese in the middle of the 18th century. It is supposed to be eaten with chopsticks, and over-sized pieces broken in two with the sticks--your cue either to ask for a fork-oo or to remember that fingers were made before chopsticks.

TEMPURA VARIETIES

Gobo (a vegetable)	Anago (conger eel)
Imo (potato)	Aoyagi (shellfish)
Kiku no ha (chrysanthemum leaf)	Ayu (river trout)
Matsutake (mushroom)	Ebi (shrimp)
Mitsuba (like clover)	Haze (goby fish)
Nori (seaweed--expensive)	Hirame (flathead)
Satsuma imo (sweet potato)	Ika (cuttlefish)
Shoga (ginger)	Kisu (sillago)

Also used: pumpkin leaf, eggplant, shrimp-stuffed mushrooms, string beans, green peppers, young carrots, sliced lotus root, parsley, lobster, prawns, gimbo, whitebait, and mantis shrimp.

WORM TYPHOON Noodles (menrui) are as popular with Japanese as hamburgers and hotdogs are with Americans. Moreover, they are low in cost, prices

starting at ¥50 or so for the simpler batches. In Osaka, Kyoto, and Kobe, the natives favor common white wheat flour noodles called udon, occasionally in soups switching to a fine-graded udon cooked in sesame oil, called somen. Tokyo-ites favor darker, buckwheat flour noodles called soba which are sold in shops called soba-ya; themselves specializers in different soba dishes. Sometimes soba is dispensed also at tiny street corner stands. The yabu soba sold in Asakusa is somewhat darker and leaner than the yellow Chinese shina soba of other city areas, while that of the Yuraku-cho district is sweetest. Soba comes in two basic forms, mori and kake. Mori, cold (after boiling) is heaped onto a bamboo screen, with special sauce on hand to enhance the natural flavor, and side containers holding all you can eat. Kake soba is by far most popular: a bowl of noodle soup which varies according to the ingredients piled on top.

KAKE SOBA SHORT ORDERS

Cha soba (green, using tea powder)
Kamo namban (vegetables, duck or chicken)
Kitsune soba (fried bean curd and onions)
Gomoku soba (mixture of five ingredients)
Niku soba (pork or beef on top)
Tempura soba (deep fried shrimp)
Tamago toji (with beaten eggs)
Tsukimi soba (full-moon egg on top)

OTHER VARIETIES

Nabeyaki soba (steaming pot--vegs., chicken, etc.)
Sukiyaki soba (in clay pot--various ingredients used)
Zaru soba (sauce in side dish--eaten cold in summer)

BLOOP SOUP Noodle restaurants may be distinguished by the dull roar emitted therefrom resembling the whoosh of water going down bathtub drains. Upon investigation, the sound is that of diners slurping in concert, sucking up the slithery buckwheat strands from the tenuous grasps of chopsticks. Not only is slurping considered elegant at the soup and

noodle troughs, but enthusiasts swear that only by sucking them all the way down the pipe without toothy interruption can soba whipcords be enjoyed to the full measure of their flavor. Soba attains dizzying heights of popularity during cold winter evenings, and New Year's Eve soba slurping is de rigueur, as the long gossamer filaments symbolize long life.

FRIED DRAGONSQUEAL Sukiyaki (skee-yaw-kee) is ceremoniously cooked and served from a pan on a charcoal or gas burner at your table, by a kimono-clad waitress, while guests sit on zabuton floor cushions. Hot sake accompanies the dish, poured from a small tokkuri jug into shot-sized sakazuki cups. A side bowl of raw egg should be whipped smooth with chopsticks, and used as a cooling dip for sukiyaki morsels; but if you're squeamish, you may eat without the egg. The commonest sukiyaki ingredients are beef, leeks, bean curd squares, onions, burdock, vermicelli, tree mushrooms, bamboo sprouts, and bean shoots--prepared with shoyu, sake, and sugar. The recipe cannot be more than 100 years old, as meat was not eaten earlier in Buddhist Japan. Sukiyaki in its most primitive form was prepared using a ploughshare for a skillet. A wide variety of sukiyaki entrees may be sampled besides the conventional beef, such as venison, tuna, clams, oysters, chicken, wild boar, duck, pheasant, mutton, hare, and pork. Fast becoming popular with visitors is oilyaki, whose unappetizing name ineptly describes this delicious, sesame-flavored light type of sukiyaki which uses sesame oil instead of pieces of fat for greasing the frying pan. Supponabe is snapping turtle served in earthenware pots cooked at the table, usually in private rooms (called o-zashiki). Rice is cooked in the soup left over after the turtle is polished off, making a delicious gruel. It also features a lovely turtle blood and sake cocktail. In many sukiyaki-type dishes, ungainly chunks of meat are supposed to be separated with chopsticks, a good excuse to ask for a fork.

SUKIYAKI VARIETIES

Amiyaki (steak charcoaled at the table)
Ankonabe (angler fish and vegetables)
Batayaki (chicken and vegetables)
Fugunabe (blowfish, vegetables)
Hakusainabe (fish, cabbage, and tofu)
Hamanabe (hamaguri clams and vegetables)
Inoshishinabe (wild boar, a winter favorite)
Kabutoyaki (head of the sea bream)
Kakinabe (oysters in a casserole)
Kuwayaki (pitchfork-style, lemon dip)
Oilyaki (beef, vegetables, cooked in oil)
Orandayaki (with claret and apples)
Sakuranabe (with vegetables, horsemeat)
Torinabe (steel potful of chicken)
Torisuki (sukiyaki with chicken)
Uosuki (fish, vegetables, and tofu)

BURN-IT-YOURSELF MEAT FIT There are many do-it-yourself restaurants springing up in Tokyo, where they are particularly popular with the younger

set. For okonomiyaki a greased hot plate is given to diners who have themselves a party making monkey-blanket 'pancakes' using a bowl of batter and hamburger, fish, vegetables, etc., provided by the house. Furi-furi is another cook-yourself favorite, featuring beef with a sauce dip. Mizutaki comprises fish or poultry cooked by customers, in a charcoal-heated funnel pan (hokonabe) which is filled with broth, and is often called 'country style sukiyaki.' Jabu-jabu or shabu·shabu is beef cooked Mizutaki-style. In the same type of copper pot, chefs prepare a dish called hokoro, utilizing poultry, vegetables, mushrooms, etc., cooked in a seafood-flavored stock. Noodles are later cooked in the broth.

SEA-GOING TAPEWORMS Broiled eel is called unagi or kabayaki. Kabayaki restaurants take particular pride in their tare marinade, which must be neither too sweet nor too salty. Tare sometimes is drawn from a batch which has been tended for generations and may be more than a hundred years old. Another delicacy is anago or conger eel. Both entrees are taken to with gusto by visitors once they're tried. Typical eel menus:

Unagi teishoku (seven eel dishes)
Unagi bento (five eel dishes)
Unagi-no-nyuman (eel noodle soup)
Unagi natane (scrambled eggs, eel)
Unabe (eel and vegetable soup)
Umaki (egg roll and eel)
Uzusui (eel and vegetable stew)
Kimo no suimono (eel liver soup)

BEER BOTTLE BEEF Kobe, as chief shipping port for central Japan beef, usually is credited with the tender wadakin beef which actually is produced in Nagoya's neighboring Matsuzaka district. The cattle, a hybrid Japanese-Swiss breed, are used as work animals when not penned up and carefully fattened in dark barns behind farmers' homes. Their feed is

always pre-boiled and includes an occasional bottle of beer, supplemented by periodic massages administered by members of the farm family. The meat is beautifully-marbled; is tasty, sweet, and tender; and is rated as the world's best. Other areas of Japan produce distinctive beef of their own vintages, running about half the price of Kobe beef.

YAKITORI Bits of chicken (whitemeat, heart, kidney, gizzard, sausage, neck, skin, and leg), duck, quail, sparrow, beef, liver, onions, and peppers--spitted on sticks, dipped in sauce and barbecued--this is yakitori. It is the specialty of the house in many classes of restaurants, from gourmet spots which charge about $2.80 for a 'set' to cozy hole-in-the-wall stool-lined counters, and even to tiny hand-drawn yatai carts. Entrees marinaded in a shoyu-sake-sugar mixture are called momoyaki; those salt-broiled are called shioyaki. Served with shichimi-togarashi (seven-taste pepper), yakitori usually is washed down with sake or beer. It is a favorite nighttime snack in the amusement quarters.

MONGOLIAN BARBECUE Genghis-Khan-style barbecue cuisine is somewhat similar to sukiyaki, except that foods are broiled, not fried. Guests are outfitted with white coverall aprons, sitting around a table in the middle of which is a charcoal brazier. A waitress does the barbecuing, using such tidbits as onion rings, thin strips of beef, breast of chicken, peppers, pork, potatoes, corn, eggplant, and of course, mutton. Guests use chopsticks (or forks) and find a shoyu dip provided.

OYSTERS Japanese oysters are highly rated by gourmets but are available only during the 'r' months in accordance with the time-encrusted myth. Actually, oysters are at their peak of perfection during May and June, when they begin storing up starch and fat for the summer spawning season. In October and November the mussels once again resume the fat-

tening cycle, but consumers must hit it just right to get the best ones, as the gathering season lasts only from September through October. Japanese oysters are similar in quality to Sydney's famous rock oysters and may be obtained in the better seafood restaurants as well as in many beer halls. Sake is at its best with raw oysters.

KATSUO TATAKI Bonito bundled in a damp blanket of rice straw and steam-broiled over charcoal is a rare treat few visitors have a chance to sample. The straw is gradually consumed in the heat, scorching the outer skin and gently steaming the inner flesh. A dip is furnished made up of shoyu, onion, garlic, and ginger. Another tataki dish widely favored by fisherfolk is aji tataki, using the saurel or horse mackerel.

CHAWAN MUSHI This is a complicated steamed custard, very involved, using recipes which incorporate sea foods, eggs, chicken, and vegetables. Variations include mushrooms, fish sausage, eels, and gingko nuts. Very exotic ingredients are used in plusher chawan mushi eateries. The custard is eaten with either rice or sake.

THE RABBIT HABIT Special restaurants dispense Zen Buddhist vegetarian cuisine for the benefit of dilettantes and shunburgers. Recipes have been perpetuated in monasteries, handed down since the importation of Chinese Buddhism. Of the two schools of vegetarian cookery, shojin ryori is the plainer, consisting of vegetables in vinegar, vegetable soup, raw vegetables, and vegetables served fried, boiled, broiled, and parboiled. Fucha ryori is fancier, using more oil in cooking and dishing out family-style servings. Menu items include mushrooms, bamboo shoots, chestnuts, fern fiddleheads, bean curd, arrowroot sauce, pickled vegetables, and chrysanthemum leaf relish. Rice, fruit, and various seeds also are featured.

DOMBURI (Dohm-boor-ree) is an inexpensive dish sold universally in neighborhood restaurants. It is a large bowl of rice soaked in cooking juices and topped with one of the following:

Katsu domburi (with pork cutlets)
Oyako domburi (with eggs and chicken)
Tamago domburi (eggs and vegetables)
Ten-don (tempura and its juices)
Tsukimi-don (egg with full-moon side up)
Unagi-don (broiled eel domburi)

KAISEKI TRAY DINING Kaiseki are formalized meals during which strict dining etiquette prevails, with foods carefully arranged on trays. The meals often are connected to tea ceremonies. Noontime shogo-no-kaiseki is most stylized; other meals are

seasonal, with sunrise and sunset kaiseki, moon-viewing kaiseki, nightlong kaiseki, leaf-viewing, snow-viewing, etc. A typical menu might proceed from appetizers to soup; followed by fish courses served raw, broiled, and fried; various steamed and boiled dishes, vegetable pickles, and soup.

EAT, DRINK & BE WARY Unless you're dining with a flophouse guidebook in hand, you've little to worry about in Tokyo so far as the sanitary conditions of food and drink are concerned. The good hotel and restaurant kitchens are fully up to the best western standards; city drinking water, ice cubes, soft drinks, milk, and rare beef are perfectly safe; with only unpeeled fruit, uncooked vegetables, and ice cream an occasional gamble. Out in the boonies and in second-rate establishments, where produce and meats may be procured from dubious sources, the problem of intestinal upset is most real during the fresh vegetable months from May to November, with the peak danger month being August.

LIFE IS JUST A BOWL OF RICE Japan's pre-war nutrition rating was 26th in the world, ranking just below Egypt and one notch above India. Daily meals provided only 29 per cent of the food values deemed optimum, compared with New Zealand's 100 per cent. The diet lacked dairy products, eggs, meat, fruits, and fresh vegetables. Because of these deficiencies, a great proportion of the present-day population suffers from poor teeth and weak eyes. Compared with pre-war diets, Japanese now eat more fruit, green and yellow vegetables, fats, and animal proteins; but their cereals and rice are polished even more assiduously. (Along with other Asians, Japanese painstakingly remove the brown husks from their rice and thus discard every trace of the vital B vitamin complex.) Postwar nutrition surveys show marked improvement in diets, but at the end of fiscal 1963 the intake of vitamin A and B2, as well as of fat and calcium, were still only 60 to 70 per cent of govern-

ment targets; while vitamin B1 consumption passed the 80 per cent mark. Whereas the recommended minimum calorie intake level is 2,500 units daily, the national average in 1963 was 2,083. 10 per cent of the population gets less than 1,700 calories a day.

SMOKE & DAGGER HISTORY

593-628 Hashi-no-Nakatomo exiled here in fishing hut at mouth of Sumida River, allegedly finds Asakusa Temple's image of Kannon.

1180 Yoritomo endows Asakusa Temple with 90 acres of 'arable land.'

1400 Most of town is tidal basin washed by seas or occupied by lagoons. Is fishing hamlet called Edo (estuary gate).

1415 Denzuin Temple established atop Ando-zaka hill, Omete-cho. Rebuilt after 1945 fire.

1456 Dokwan Ota becomes daimyo (baron) of Tamba, builds Edo Castle on present palace site.

1486 Assassination of Ota by Uesugi Sadamasa, who believes Ota is conspiring against him.

1590 Shogun Hideyoshi's general, Ieyasu Tokugawa, takes Edo Castle from Hojo Ujitsune.

1590 Ieyasu razes castle, builds new one, widens moats, erects moat walls; 10,000 laborers.

1600 Shipwrecked William Adams (English) lives near Nihombashi; involuntary tutor of Ieyasu.

1603 Ieyasu becomes Shogun (military dictator), proclaims Edo his capital. Dies 1616.

1603 First Nihombashi bridge built; wooden, repeatedly burns. Fourteenth built in 1911.

1612 Gin-za, official silver mint, established in present district of same name.

1621 Conflagration levels all of Edo, including structures in the castle compound.

1623 Iemitsu Tokugawa becomes Shogun (until 1651). 300 daimyos and 80,000 retainers forced to keep families in Edo as hostages, with daimyos to live in Edo six months of each year. Fortress-like city mansions with moats, gates, samurai armies. Areas neighboring castle reclaimed

from tidelands, filled in by daimyos.

1651-1652 Unsuccessful coups against Tokugawas; last before Meiji Restoration battles.

1657 Fires level Edo and castle, 28,000 persons die.

1660 Moat built around Yoshiwara brothel area to contain 2,000 'geisha' inmates.

1684 Assassination of Shogun's adviser, Hotta. City faces bankruptcy; no animals to be slain for food.

1701 47 ronin (masterless samurai) avenge master at Ryogoku bridge. Sentenced to mass hara kiri.

1703 Earthquake levels castle and moats. Fires kill an estimated 37,000 persons.

1707 Last eruption of Fuji, 75 miles distant, cloaks Edo with six-inch layer of ash.

1716 Class barriers quiver as warrior class debts to ascending merchant class mount.

1760 Half of Edo burns as fires sweep through city's wood and paper structures.

1771 Fires race through five districts, burn ten days, kill 400 people.

1787 Census count of 1,367,900 makes Edo one of the world's most populous cities.

1787 Rice riots erupt in city along with peasant uprisings in the surrounding countryside.

1833 Tokyo's Robin Hood, Nezumi Kozo (Ratboy), steals from rich, gives to poor; executed in the street.

1837 Yankee ship Morrison, seeking coaling stations, help for stranded seamen, bombarded in Bay.

1843 Population 580,000 plus 1,220,000 samurai, families, and outcasts. City second to London.

1845 Fires consume Edo; devastation includes castle.

1846 Commodore Biddle, USN, sails into Bay; Shogun refuses to negotiate treaties.

1853 Commodore Perry, USN, and four ships anchor ten days off Uraga; letters to Shogun, Emperor.

1854 Perry returns to Bay, secures Kanagawa treaty.

1855 Earthquake flattens 14,200 houses instantly; fires race through city, kill 104,000.

1857 Townsend Harris calls on government for U.S. Commerce treaty; returns from Shimoda 1858.

1859 Harris, first U.S. minister, establishes legation at Zempukuji Temple.
1859 Foreign settlement established in Yokohama; attacks on foreigners follow.
1861 Secretary of U.S. legation murdered by samurai at Naka-no-hashi bridge (near American Club).
1862 Forced residence of nobles at Edo relaxed, Kyoto becomes pro-Imperial rallying point.
1868 Last Tokugawa shogunate supporters defeated at battle of Ueno.
1868 Edo becomes Tokyo (Eastern Capital); replaces Kyoto as Imperial capital.
1868 Emperor Meiji takes over Edo Castle from Tokugawas, institutes rapid industrialization along western lines. Japan becomes world power.
1868 Foreign settlement established at Tsukiji (St. Luke's site), reclaimed in 1657 from the sea.
1869 Yashiki (daimyo mansions) razed to make room for construction of modern buildings.
1869 Assassination of Masujiro Omura, Vice Minister of War and hero of Restoration, by officers.
1872 British engine opens Japan's first railway, from Shimbashi Station to Yokohama.
1872 Fire destroys new government buildings and barracks built on Marunouchi acreage.
1873 Ginza between Shimbashi and Kyobashi surfaced with bricks; Japan's first paved road.
1873 Fire destroys Imperial Palace (rebuilt 1889); Emperor moves to Akasaka Detached Palace.
1875 Census counts 565,905 people, 149,383 houses, and 1,177 streets.
1887 Census shows Tokyo population of 1,234,500.
1887 Emperor requests Baron Okura and Viscount Shibusawa to build foreign hotel (Imperial).
1890 Author Lafcadio Hearn lives here until death in 1904. Takes name of Koizumi Yakumo.
1893 Emperor requests Mitsubishi to buy Marunouchi. Constructs 'Little London' red brick buildings.
1894 Magnitude 7.5 quake hits city; 24 people killed.
1905 Rioting over government's failure to secure financial indemnity with Russian war booty.

1907 Assassination of ex-Premier Ito by Korean as anti-Japanese rebellions rack Korea.
1907 August floods kill 459; 87,000 homes under water, 3,108 washed away, all bridges down.
1910 16 executed and 14 imprisoned for assassination plot against life of Emperor Meiji.
1912-1926 Reign of invalid Emperor Taisho. Loss of Imperial control over government affairs.
1917 September typhoon destroys 60,000 houses, kills 1,127; 100,000 homeless; 112 mph winds.
1921 Old Imperial Hotel burns. New Frank Lloyd Wright building completed in 1923.
1921 Assassination of first 'commoner' Premier Kei Hara, by political extremist.

1921 Crown Prince Hirohito named Prince Regent because of father's incapacitation.
1922 Universal suffrage riots sweep through the city.
1922 Diet refuses funds requested by Army to set up vassal state in Russian Siberia.
1923 Assassination attempt on life of Prince Regent Hirohito. Premier resigns.
1923 60,000 die in earthquake and fires, 35,000 at

Hifukusho-ato military clothing depot. American people send $10 million for victims.

1926 Death of Emperor Taisho as thousands pray in front of palace. Emperor is Hirohito.

1927 Foreign office memo asserts Manchuria and Mongolia to be considered non-Chinese lands.

1930 Assassination of ex-Premier Hamaguchi, shot critically in Tokyo Station. Dies in 1931.

1930 Census shows population of Tokyo at 2,070,913.

1931 Haneda airport opens, reclaimed from mudflats.

1932 Assassinations of Premier Inukai, ex-Finance Minister Inoue, Baron Dan (head of Mitsui companies) by young army-navy officers. Marks end of party government.

1935 Assassination of General Nagata, accused of sabotaging policies and aims of Army.

1936 Army's 1st Tokyo Division occupies downtown Tokyo and surrounds palace. Assassinations of Viscount Saito and Finance Minister Takahashi; Admiral Suzuki seriously wounded and Premier eludes killers. 17 young officers executed later for their parts in take-over attempt.

1937 Widespread arrests of all political dissenters.

1940 Government printing bureau begins production of overseas occupation currency.

1940 Tokyo Olympic Games and World's Fair to celebrate '2,600th anniversary of founding of Japanese empire' cancelled.

1941 Census shows population of Tokyo at 6,274,000.

1941 Russian spy Sorge nabbed; warned Stalin of impending German invasion. Executed in 1944.

1942 April 18 air raid by 13 U.S. B-29s from carrier 668 miles at sea; three fliers later executed.

1943 Nishina Laboratory in Kanda in top secret project to develop Japanese atom bomb completes construction of world's largest cyclotron.

1944 Thousands of amusement places closed; dancing and dating prohibited by austerity edicts.

1944 Nov. 24: first of 70 bombing raids on Tokyo by U.S. B-29s which destroy 767,000 buildings.

1945 Mar. 10: 16 sq. mi. of Tokyo razed in wind-

whipped B-29 fire raids. Estimate 197,000 die.

1945 Mar. 10: 300 inmates die as Yoshiwara burns. As in the 1923 disaster, area is quickly rebuilt.

1945 May 15: Emperor's palace burns in air raid.

1945 Aug. 9: U.S. airman shot down, tells captors third A-bomb to fall on Tokyo in a few days.

1945 Aug. 13: Seven B-29s drop 5 million leaflets announcing Japan's acceptance of surrender terms and the U.S. reply.

1945 Aug. 14: Palace surrounded by Imperial Guards Division under officers from War Ministry and General Staff in effort to countermand Emperor's recorded surrender rescript. Emperor asleep while palace buildings searched at night for wax recording. Guards Division commander killed. Radio Tokyo and other strategic points seized.

1945 Aug. 14: Mansions of surrender negotiators, Premier Suzuki and Baron Hiranuma razed as they and Marquis Kido survive assassination attempts.

1945 Aug. 15: Rebellion leaders General Anami and 4 other conspirators commit hara kiri at palace plaza. General Tanaka and Admiral Onishi also kill themselves. 50 commit suicide face-down in rows outside Nijubashi double bridge.

1945 Aug. 29: Emperor offers to resign in favor of Crown Prince Akihito to avert national crisis.

1945 Sept. 2: Formal surrender ceremonies in Bay aboard battleship USS Missouri.

1945 'Tokyo Rose' Iva Toguri d'Aquino arrested, ultimately given eight-year sentence.

1945 Oct. 10: U.S. authorities release 150 communist leaders from Japanese prisons.

1945 November population of Tokyo only 3,488,284.

1945 Dec. 16: Prince Konoye beats war crimes indictment by committing suicide with poison.

1946 Jan. 1: Emperor publicly renounces Shinto-god divinity status.

1946 Feb.: Emperor in unprecedented 7-hour personal appearance tour of Tokyo and Yokohama.

1946 May: 668 known brothels counted, 6,000 women.

1948 12 die of potassium cynamide poisoning in robbery of Teikoku Bank's Shiina-machi branch.
1948 Dec.: At Sugamo prison 7 convicted war criminals hanged, cremated. Ashes scattered.
1949 Summer riots, train wrecked, many casualties. Mystery beheading of JNR president.
1949 Yoshio Kodaira hanged at Miyagi penitentiary for Bluebeard murders of 10 women and girls.
1950 Memorial Day riots: leftists stone GIs, offenders get ten-year sentences.
1950 October census shows population at 6,277,500.
1951 MacArthur recalled from god-like Japan status to U.S.; headquarters was Dai Ichi Seimei bldg.
1952 6,000 May Day rioters injure 1,402 including 759 policemen. U.S.-owned cars wrecked.
1954 Battle of the Diet: fisticuffs between legislators.
1957 Census: 1,951 geisha houses and 4,598 geisha.
1958 Yoshiwara brothels close: 1,200 inmates in 277 houses in 300-square-yard area.
1959 Crown Prince weds 'commoner' Michiko Shoda, daughter of wealthy flour mill president.
1960 Assassination attempt against Prime Minister Kishi, stabbed by nationalist extremist.
1960 Zengakuren leftist students threaten to injure Emperor and President Eisenhower if they carry out plans to motor together from airport to town. Riots and helicopter rescue of presidential secretary at Haneda underpass. Eisenhower cancels scheduled visit.
1960 Socialist party chairman Asanuma fatally stabbed by rightist at Hibiya Hall on television.
1961 Awkward attempt to overthrow government foiled. Rightists intended to attack Diet, police department, defense agency, and occupy radio stations and newspaper offices. Leader later given 2-year sentence. Others acquitted.
1962 159 killed, 383 injured in triple train pile-up at Mikawashima, Arakawa-ku, Tokyo.
1962 Since 1945 U.S. foreign aid to Japan totals over $3,600 million plus about $110 million annual U.S. purchases in Japan for SEATO, $500,000

annual U.S. government spending in Japan, and U.S. loans ($50 million in 1962). Nearly $1 billion in military assistance.

1963 Bomber Jiro Soka time-bombs subway train; 6 bombing attempts since Nov. 1962. At large.

1963 Wrestling king Rikidozan stabbed to death by Sumiyoshi-kai gang member.

1963 Multiple train crash at Tsurumi between Tokyo and Yokohama kills 164, injures 69.

1964 Seven would-be kidnappers of Emperor's daughter, Princess Suga, get 8 mos. to 3 years.

1964 U.S. Ambassador Reischauer stabbed by fanatic at entrance of U.S. Embassy. Recovers.

1964 Tokyo hosts world's largest Olympic Games.

1967 U.S. spends $1-$1.5 billion yearly here on war.

GET ME TO THE SHRINE ON TIME Kimono-dotted festival days are godsends to travelers with cameras. Grounds are usually specially decorated and crowds gather to pay their respects or to enjoy daytime or evening programs. An 'ennichi' is a street stall fair; other words meaning festival are matsuri, taisai, and o-eshiki.

Jan. 1 (also 11, 21, 31) Hitotsugi-dori Ennichi
Jan. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Jan. 2 Kyujo Hatsumairi, Imperial Palace Plaza
Jan. 4 Togenuki Jizo Ennichi at Toshima-ku
Jan. 5 Hatsu Suitengu at Suitengu, Nihombashi
Jan. 6 Shobo Dezome-shiki, Meiji Park usually
Jan. 8 Kodokan Kagamibiraki at the Kodokan
Jan. 8 Torigoe Dondonyaki at Asakusa Torigoe
Jan. 10 Hatsu Suitengu at Suitengu, Nihombashi
Jan. 15 (and 16) Boro Ichi at Setagaya-ku (ward)
Jan. 20 Ebisu Matsuri, Takarada Jinja, Hon-cho
Jan. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Jan. 22 Toyokawa Inari near Akasaka Mitsuke
Jan. 24 (and 25) Kameido Tenjin Usokae, Koto-ku
Feb. 1 (also 11 & 21) Ennichi at Hitotsugi-dori
Feb. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Feb. 4 Setsubun festival at all shrines, temples
Feb. 4 Togenuki Jizo Ennichi at Toshima-ku
Feb. 5 Suitengu Ennichi at Suitengu, Nihombashi
Feb. 10 Kompira Ennichi at Toranomon Kompira
Feb. 17 Suitengu Haru Matsuri at Kakigara-cho
Feb. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Feb. 25 Kameido Tenjin Matsuri, at Koto-ku
Mar. 1 (also 11, 21, 31) Hitotsugi-dori Ennichi

Mar. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Mar. 3 (and 4) Daruma Ichi at Jindaiji, Chofu
Mar. 4 Togenuki Jizo Ennichi at Toshima-ku
Mar. 5 Hatsuuma, at Toyokawa Inari Temple
Mar. 5 Suitengu Ennichi at Suitengu, Nihombashi
Mar. 10 Kompira-san at Kompira Jinja (Shrine)
Mar. 18 Kannon Matsuri at Sensoji, Asakusa
Mar. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Apr. 1 (also 11 & 21) Ennichi at Hitotsugi-dori
Apr. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Apr. 4 Togenuki Jizo Ennichi at Toshima-ku
Apr. 5 Suitengu Ennichi at Suitengu, Nihombashi
Apr. 8 Hana Matsuri at Gokokuji, in Otsuka
Apr. 10 Kompira Ennichi at Toranomon Kompira
Apr. 17 Toshogu Taisai at Ueno Toshogu Jinja
Apr. 17 Toshogu Taisai at Shiba Toshogu Jinja
Apr. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Apr. 21 (to 23) Haru Matsuri at Yasukuni Shrine
Apr. 25 Tenjin Matsuri, held at Hirakawa Jinja
May 1 (also 11, 31, 31) Hitotsugi-dori Ennichi
May 1 (also 15 & 28) Ennichi at Fukagawa Fudo
May 4 Togenuki Jizo Ennichi at Toshima-ku
May 5 Taisai, at Suitengu Jinja, Kakigara-cho
May 10 Shitaya Jinja Matsuri, held at Daito-ku
May 10 Kompira Ennichi at Toranomon Kompira
May 12 (to 15) Kanda Matsuri at Kanda Myojin
May 17 (and 18) Sanja Matsuri at Asakusa Jinja
May 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
May 22 Toyokawa Inari near Akasaka Mitsuke
May 24 (& 25) Tenjin Matsuri at Yushima Tenjin
June 1 (also 11 & 21) Ennichi at Hitotsugi-dori
June 1 (also 15 & 28) Ennichi at Fukagawa Fudo
June 4 Togenuki Jizo Ennichi at Toshima-ku
June 5 Suitengu Ennichi at Suitengu, Nihombashi
June 7 (& 8) Tenno Matsuri, held at Tenno Jinja
June 9 Torigoe Matsuri at Asakusa Torigoe
June 10 Kompira Ennichi at Toranomon Kompira
June 15 Sanno Matsuri at Hie Jinja (in 1967 only)
June 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
June 24 Sennichi Mairi at Atago Jinja (Shrine)
June 30 (& 7/1) Otomi-san Ueki Ichi, Asakusa

July 1 Katashiro Nagashi at Asakusa Torigoe
July 1 (also 11, 21, 31) Hitotsugi-dori Ennichi
July 1 (also 15 & 28) Ennichi at Fukagawa Fudo
July 4 Togenuki Jizo Ennichi at Toshima-ku
July 5 Suitengu Ennichi at Suitengu, Nihombashi
July 6 (to 8) Asagao Ichi, Iriya Kishibo Shigenji
July 9 (& 10) Hozuki Ichi at Asakusa Temple
July 10 Kompira Ennichi at Toranomon Kompira
July 10 (to Aug. 9) Fair at Shinobazu Pond, Ueno
July 13 (to 17) Mitama Matsuri at Yasukuni Jinja
July 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Aug. 1 (also 11, 21, 31) Hitotsugi-dori Ennichi
Aug. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Aug. 4 Togenuki Jizo Ennichi at Toshima-ku
Aug. 5 Suitengu Ennichi at Suitengu, Nihombashi
Aug. 10 Kompira Ennichi at Toranomon Kompira
Aug. 16 Ryuto Matsuri at Yanagibashi, Daito-ku
Aug. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Aug. 21 (to 23) Kappa Matsuri, held at Sogenji
Aug. 25 Tenjin Matsuri, held at Kameido Tenjin
Sept. 1 (also 11 & 21) Ennichi at Hitotsugi-dori
Sept. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Sept. 4 Togenuki Jizo Ennichi at Toshima-ku
Sept. 5 Suitengu Ennichi at Suitengu, Nihombashi
Sept. 10 Kompira Ennichi at Toranomon Kompira
Sept. 10 (to 21) Daradara Matsuri, held at Shiba
Sept. 13 Hikawa Taisai at Hikawa Jinja (Shrine)
Sept. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Sept. 22 Toyokawa Inari near Akasaka Mitsuke
Sept. 25 Tenjin Matsuri, held at Kameido Tenjin
Oct. 1 (also 11, 21, 31) Hitotsugi-dori Ennichi
Oct. 1 (also 15 & 28) Fukagawa Fudo Ennichi
Oct. 4 Togenuki Jizo Ennichi at Toshima-ku
Oct. 5 Suitengu Ennichi at Suitengu, Nihombashi
Oct. 10 Kompira Ennichi at Toranomon Kompira
Oct. 11 (to 13) Oeshiki at Honmonji, Ikegami
Oct. 12 (to 18) Kishibojin Oeshiki, held at Iriya
Oct. 13 (& 14) Oeshiki, at Myohoji, Suginami-ku
Oct. 17 (to 21) Aki Matsuri at Yasukuni Shrine
Oct. 18 Chrysanthemum fete, Sensoji, Asakusa
Oct. 19 (& 20) Bettara Ichi, at Takarada Jinja

Oct. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Nov. 1 (also 11 & 21) Ennichi at Hitotsugi-dori
Nov. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Nov. 3 Torino Ichi, at Otori Jinja in Asakusa
Nov. 3 Jingu Matsuri at Meiji Shrine, Harajuku
Nov. 5 Suitengu Ennichi at Suitengu, Nihombashi
Nov. 10 Kompira Ennichi at Toranomon Kompira
Nov. 15 Shichi-go-san festival, Meiji Shrine best
Nov. 15 Torino Ichi, at Otori Jinja in Asakusa
Nov. 21 Ennichi, Nishi Arai Yakushi, Kayaba-cho
Nov. 22 Toyokawa Inari near Akasaka Mitsuke
Nov. 23 Aki Matsuri at Suitengu in Kakigara-cho
Nov. 27 Torino Ichi, at Otori Jinja in Asakusa
Dec. 1 (also 11, 21, 31) Hitotsugi-dori Ennichi
Dec. 1 (also 15 & 28) Ennichi at Fukagawa Fudo
Dec. 4 Togenuki Jizo Ennichi at Toshima-ku
Dec. 5 Osame no Suitengu, Suitengu, Nihombashi
Dec. 10 Kompira Ennichi at Toranomon Kompira
Dec. 14 Ako Gishi Matsuri at Sengakuji Temple
Dec. 15 (& 16) Boro Ichi, Kamimachi, Setagaya
Dec. 17 (& 18) Hagoita Ichi at Sensoji in Asakusa
Dec. 21 Osame no Taishi at Nishi Arai Yakushi
Dec. 29 Toshi no Ichi at Torigoe Jinja (Shrine)
Dec. 31 (& Jan. 1) Joya no Kane at all temples

PUBLIC HOLIDAYS Many firms are closed between April 29 and May 5, and between Dec. 28 and Jan. 4.

January 1	Ganjitsu, or Gantan (New Year)
January 2 to 4	Three-day national bank holiday
January 15	Seijin-no-hi (this is Adults' Day)
February 11	Kigensetsu (Nat'l Foundation Day)
March 21 or 22	Shubun-no-hi (Vernal Equinox)
April 29	Tenno Tanjobi (Emperor's birth)
May 1	May Day (many demonstrations)
May 3	Kempo Kinembi (Constitution day)
May 5	Kodomo-no-hi (Children's Day)
September 15	Keiro-no-hi (Old Peoples' Day)
September 23 or 24	Shunbun-no-hi (autumnal equinox)
October 10	Tai-iku-no-hi (Nat'l Sports Day)
November 3	Bunka-no-hi (Nat'l Culture Day)
November 23	Kinro Kansha-no-hi (Labor Day)
December 28	New Year festivities (5-10 days)

JTB'S LUXURY TOURS OF JAPAN

The 9,000 travel experts in JTB's 300 offices cordially invite you to explore legendary Japan in leisurely fashion as guests of Japan's most experienced tour organization. Information is available from all travel desks, or telephone JTB at 211-2701/4.

The new Tokaido Adventure Tour offers a five day motorcoach cruise in air-conditioned comfort down the historic Tokaido Highway of old Japan--all inclusive--for only $115 per passenger.

Visits are arranged to a typical Japanese home, a girls' high school, and a charming Japanese inn. All phases of Japan's modern and ancient life are covered, from the great image of Buddha to a transistor radio factory.

The route once followed by warriors, merchants, and noblemen centuries ago, you may now trace in the relaxed ease of JTB's deluxe motorcoach (with reclining seats) under the wing of one of JTB's experienced university educated guides.

All hotel and meal arrangements are taken care of in advance and sightseeing stops are carefully planned to insure maximum enjoyment of your Japan stay.

And when it comes time to bid farewell to the new friends you've made during the trip, JTB's travel experts can easily arrange extensions for your touring pleasure to any parts of Japan (or the Orient) you may wish to visit.

JTB'S 5-DAY TOKAIDO ADVENTURE TOUR *$115.00

This deluxe all inclusive motorcoach tour departs Tuesdays and Thursdays March 12 to November 28.

1st day: From Tokyo a visit to an electric plant or a brewery, then Kamakura's Buddha. Yacht Club lunch. Dinner and lodgings at Hakone's Fujiya Hotel.

2nd day: Lake Hakone tour and home visit. Lunch and museum visit, then girls' high school. Accommodations and dinner at a Japanese inn.

3rd day: Visits to piano factory, shrine, and country club for lunch. Ferry to Pearl Island for pearl demonstrations. Overnight stay beside Pearl Bay.

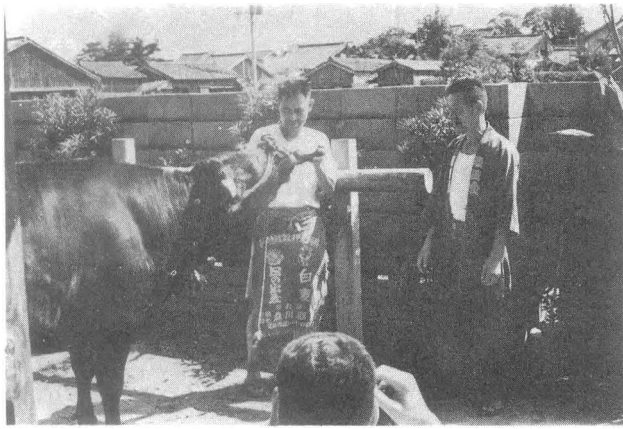
4th day: Ise Shima Skyline Drive, sukiyaki lunch at Matsuzaka. Then drive through hills to Kyoto.

5th day: Kyoto Hotel breakfast, then 13th-century Buddhist hall and temple perched on cliff. Tour ends before noon with excursion to Heian Shrine.

JTB'S 2-DAY SHORELINE TOUR *$35.00

An all-inclusive tour except for meals, with frequent departures from Kyoto hotels to Tokyo. Tour passes Hikone castle, visits trout hatchery, stops at china or cloisonne factory. Bullet train from Nagoya.

*For buying both the Tokaido Adventure and Shoreline Tours at one time, a $10 discount can be obtained.



JTB'S 5-DAY SUNRISE HOLIDAY TOUR A $113.00

With daily departures from Tokyo, this popular tour is all-inclusive with three meals provided.

1st day: Kamakura's Great Buddha, lunch at hotel beside Lake Hakone, lake cruise, accommodations at peaceful Fujiya Hotel in the Hakone mountains.

2nd day: Drive down to seaside Atami, then bullet train to Nagoya. Afternoon tour of castle and factories. Evening train ride and hotel by pearl bay.

3rd day: Morning pearl island visit then sacred Ise shrines. Sukiyaki lunch at Matsuzaka. Kyoto Hotel accommodations.

4th day: Morning tour of Higashi Honganji temple, Nijo castle, then Old Imperial Palace or Daisen-in, and Gold Pavilion. Afternoon and evening at leisure in Kyoto. Suggest taking Golden Night Tour.

5th day: Full-day motorcoach tour to Nara, visiting huge Buddha, Kasuga Shrine, Deer Park, castle, and Inari shrine. Tour ends on return to Kyoto Hotel.

JTB'S 5-DAY SUNRISE HOLIDAY TOUR B $113.00

This tour is the same as Tour A except for the 1st night. Tour B proceeds from the Hakone lake cruise to Atami, seaside hotspring and nighttime resort. Lodgings are booked at the Atami New Fujiya. On the 2nd day, both tour groups travel to Nagoya by train.

OTHER EXCITING SUNRISE HOLIDAY TOURS

If you wish to return by bullet train to Tokyo, JTB will arrange transportation from the hotel to Kyoto station and superexpress passage from Kyoto to Tokyo for $11.50.

The 5-day Sunrise Holiday tours may be extended to 8, 9, 10, and 12-day excursions if you desire. These tours visit the Inland Sea area (the 12-day tour takes in Kyushu sightseeing) and all include return transportation to Tokyo.

8-day Sunrise Holiday Tours depart from Tokyo daily, cost $198. 9-day tours depart daily @ $224. 10-day tours @ $249 also depart daily. 12-day Sunrise Holiday Tours @ $299 depart Sunday, Wednesday, and Friday from Feb. 28 to May 26 and from July 28 to October 25, 1968.

JTB'S SUNRISE QUICK TRIPS

These are fast round-trip tours from Tokyo taking advantage of the fabulous superexpresses.

The 1-day Kyoto Quick Trip operates daily @ $30. Famous Kyoto sights include Sanju-san-gendo Hall, Kiyomizu Temple, Heian Shrine. Lunch included.

The Kyoto-Nara 2-day Quick Trip adds a day tour of Nara on the second day. Todaiji Temple, Kasuga Shrine, Deer Park, a castle, and Inari shrine.

The Kyoto-Nara 3-day Quick Trip is an extension of the foregoing. On the third day there is morning Kyoto sightseeing: Higashi Honganji Temple, Gold Pavilion, Old Imperial Palace, and Nijo Castle. After an afternoon at leisure, an evening train to Tokyo.

JTB-HATO BUS SIGHTSEEING TOURS

Tours begin from the Hato Bus office at the Palace Building (next to the Palace Hotel), picking up passengers later at the Marunouchi, Imperial, and Dai Ichi hotels. Itineraries are variable. For further information, contact your travel agency or the Japan Travel Bureau, telephone 211-2701/4.

"Tokyo by Day Tour"--daily, $9.20, about 7 hours. Palace Plaza, tea ceremony at Silk Gallery, Meiji Shrine, barbecue luncheon at Chinzanso Restaurant, and seats at the Kokusai Theater girls' revue.

"Tokyo Morning Tour"--daily, $3.40, 4 hours. Ascent of Tokyo Tower, a visit to Happoen Garden-Restaurant and a tour of the Olympic Nat'l Museum.

"Tokyo Afternoon Tour"--daily, $3.40, 4 hours. Imperial Palace Plaza, Asakusa, Kodokan judo hall, Mitsukoshi bridal show. Itinerary varies.

"Tokyo Golden Night Tour"--daily, $15.00, 5.5 hours. Kabuki-za Theater, beef restaurant sukiyaki dinner party, drinks at Club Golden Gessekai, and a geisha party at a Yoshiwara restaurant.

"Tokyo Silver Night Tour"--daily, $11.50, about 4 hours. Cocktails at New Otani revolving sky lounge, Queen Bee cabaret, and Imperial Theater Restaurant.

"Tokyo Seven Wonders Tour"--Thurs. and Sun., $8.40, 7.5 hours. Atagoyama hill, Rakanji Temple, country-style restaurant luncheon, Folkcraft Museum, Jomyoin Temple, Toshogu Shrine, Teppozu Shrine.

"Tokyo Industrial Tour"--Tues. and Fri., $5.00, 9 hours. Sony electronic works, Canon camera factory, Sapporo or Suntory brewery, and Silk Gallery.

"Tokyo Art Around Town Tour A"--Mon., $4.20, 4.5 hrs. Asano craft center, Watanabe Woodblocks, Ozawa Doll School, Nishikiya kimono workshop.

"Tokyo Art Around Town Tour B"--Wed., $4.20, 4.5 hours. Oshikawa flower arrangement school, Ueki teahouse tea ceremony, Horino garden bonsai tree collection.

MEDICAL TREATMENT Tokyo Sanitarium Harajuku Clinic: Onden San-chome, Shibuya (403-5830). Also Tokyo Sanitarium Hospital, an extension of the clinic at Amanuma Itchome, Ogikubo (392-6151) on outskirts of city. Both Seventh Day Adventist, staffed by American physicians.

Tokyo Medical & Surgical Clinic: Masonic Bldg., Shiba Sakae-cho (431-4121/6) next to Tokyo Tower. American doctors. St. Luke's Hospital: Akashi-cho Chuo-ku (541-5151) Episcopal. Seibo Hosp.: Ochiai Ni-chome, Shinjuku-ku (951-5163) Roman Catholic. Doctor=isha (ee-sha) in Japanese. Hospital=byo-in.

DENTAL TREATMENT Tokyo Medical & Surgical Clinic (above) British. Hardy Barracks Dental Clinic at Akasaka-Shinsaka-machi (408-2002). American. Tokyo Sanitarium Hospital (above). American.

CHURCH SERVICES Sundays unless otherwise noted.

Baptist: 33 Hachiyama-cho, Shibuya (461-8425). English services 11 a.m. and 7 p.m.

Chinese Christian: 35 Honmura-cho, Azabu, Minato-ku (473-0316). English service 10:45 a.m.

Christian: Kamiochiai ni-chome, Shinjuku (361-6056). English service at 9 a.m.

First Church of Christ Scientist: 33 Itchome, Nagata-cho, Chiyoda-ku (581-0521). Service at 11 a.m.

Jewish Community Center: 102 Hanezawa-cho, Shibuya (401-2559). 7 p.m. Friday and 9 a.m. Saturday.

Seventh Day Adventist: 164 San-chome, Onden, Shibuya (402-1517). English service 11 a.m. Sat.

St. Alban's Anglican Episcopal: 10 Sakae-cho, Shiba, Minato-ku (431-8534). English service 8 a.m.

St. Paul Lutheran: 16 Itchome, Fujimi-cho, Chiyoda-ku (341-0370). English service 8:30 a.m.

Shibuya Catholic: Dominican Monastery, 51 Nanpeidai, Shibuya (461-8644). English mass/service 11 a.m.

Union Church: 4 Itchome, Onden, Shibuya, Omotesando (401-0047). English services 9 and 11:10 a.m.

FRATERNAL ORGANIZATIONS The American Club is at 4 Azabu-Mamiana-cho, Minato-ku (583-8381). Visiting American tourists can secure guest cards on member's recommendation for $21 (one month). Facilities: restaurant, bar, swimming, and bowling.

Jewish Community Center: 102 Hanezawa-cho, Shibuya (401-2559). Jewish visitors can secure guest cards for $14 (couples $17) for one month. Kosher kitchen, orthodox cuisine.

Kanto Lion's Club: Nichibei Bldg., San-chome Edobashi, Nihombashi (271-8692). First and third Thursdays at 6:30 p.m.

Kiwanis Club: Togyo Bldg., 7 Itchome, Yurakucho, Chiyoda-ku (281-8364). Hilton, Fridays, 12:30.

Masonic Lodge No. 2: Masonic Bldg., 13 Sakaecho, Shiba, Minato-ku (431-4121). English meetings 7:30 p.m. Thursdays (subject to season). Eastern Star 8 p.m. 2nd and 4th Tuesdays (subject to change).

Rotary Club: 757 Marunouchi Bldg., Marunouch (201-3888). Daily luncheons from 12:30 to 1:30 p.m Monday at Tokyo Kaikan, Tuesday at Palace Hotel Wednesday at Imperial Hotel, Thursday at Tokyo Hilton, Friday at Ueno Seiyoken, and Saturday at Ginza Tokyu Hotel. English translations will be provided.

POSTAL INFORMATION Stamps may be purchased at hotels, postoffices, and many tiny neighborhood shops--wherever you see the red double-capped T on a red background. Curbside mail receptacles are similarly marked, but are painted red for ordinary mail services and blue for special delivery letters. When red mailboxes have two slots, the righthand one is for Tokyo and overseas mail; the lefthand side accommodates domestic mail for other parts of Japan. Locally-made envelopes usually require extra glue for sealing, obtainable at POs. Few postoffices have English-speaking clerks. Airmail to the U.S.A. takes from 3 to 5 days for delivery, but sometimes Tokyo processing is so bottlenecked that 9 days are lost. Surface mail takes from three to four weeks. Parcel post to the States takes from 4 to 8 weeks by sea or about 5 days by air. Airletter forms (aerograms) cost ¥50 each. For sending a letter from one part of Tokyo to another, ¥50 special delivery service (soku tatsu) is recommended to insure promptness.

OVERSEAS AIRMAIL (10 grams)

U.S., Canada, Mexico ¥90; unsealed ¥50; cards ¥45
Asia, Australia, N.Z. ¥60; unsealed ¥40; cards ¥35
Europe, Africa, S.A. ¥110; unsealed ¥60; cards ¥55
Okinawa and Ryukyus ¥30; unsealed ¥25; cards ¥20

OVERSEAS SEA MAIL (worldwide)

Letters: ¥50 first 20 grams, ¥30 each additional 20 grams. Postcards: ¥30. Small package: ¥100 first 250 grams, ¥20 each additional 50 grams. Printed matter and samples: ¥25 first 50 grams, ¥10 each additional 50 grams.

DOMESTIC SURFACE MAIL

Letters: ¥15 each 20 grams. Postcards: ¥7. Special delivery: ¥50 extra (more, if letter is heavy).

OVERSEAS CABLEGRAMS Cables may be sent from your hotel, or from post offices or from KDD (Kokusai Denshin Denwa) telegraph-telephone offices. Telex connections are available at the company's main office, address: KDD, 5, 1-chome, Otemachi, Chiyoda-ku, tel. 211-5545. There is a 24-hour branch at Tokyo airport, and one downtown location at 2-chome, Uchisaiwai-cho, Chiyoda-ku, tel. 591-7136 (behind the Dai Ichi Hotel); and another in the Nikkatsu Building. Letter telegraphs (LT) cost about half as much as full rate messages, but there is a minimum charge of 21 words. There is a delay involved, however, due to the International Date Line: an LT filed on the Asian 1st will arrive next morning in the U.S. where the date is still the 1st, but cannot be delivered to the addressee until the morning of the American 2nd--a delay of a day and a half. Even slower, if you call in an LT shortly before midnight, but the operator does not dispatch it until after the clock strikes twelve, the delay will be two and a half days. Every word counts, including the address, but you need not sign your message. Full rate (minimum 7 words) sample word rates: U.S. ¥120, Hawaii and San Francisco ¥104, Canada ¥108, Australia ¥188, Hong Kong ¥68, Philippines ¥96, Thailand ¥90, Europe ¥192.

OVERSEAS TELEPHONE CALLS These cannot be placed from pay phones. Calls from Tokyo to Hawaii and North America may be made by dialing 109. State the number you are calling and do not hang up during the ensuing one-to-ten-minute waiting period. The charge for station-to-station calls is ¥3,240 for the first three minutes and ¥1,080 for each extra minute. Person-to-person calls are ¥4,320 for the first three minutes and ¥1,080 for each extra minute. The above rates are all for Hawaii and North America.

Telephone calls from Tokyo to other destinations may be made by dialing 211-5511. From places outside Tokyo with direct dialing, dial 03-211-5511 for all overseas destinations. From places outside To-

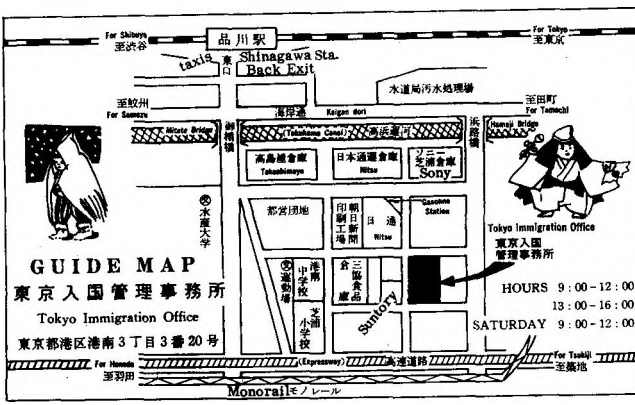
kyo with non-direct dialing, dial 103 or 106 and ask for the Tokyo operator. For overseas calls to places other than Hawaii and North America, there may be a waiting period of from two to three hours. Basic three-minute rate: Australia ¥3,945, France ¥4,320, Hong Kong ¥1,890, Philippines ¥3,255, Thailand ¥2,800, United Kingdom ¥4,440.

TOKYO TELEPHONE CALLS Public pay telephones are red and numbers may be dialed after inserting a ¥10 coin. Dial 248-9411 for English-language information. Dial 110 in emergencies (for police, fire, ambulance). For long distance calls within Japan, dial 249 for English-language assistance. For persons attached to the U.S. Security Forces, dial 511-7321 for information.

CUSTOMS REGULATIONS Unaccompanied baggage: If you have any articles coming into Japan separately --before or after--your arrival, such 'unaccompanied baggage' must be declared to customs when you arrive; otherwise you will be assessed duty and there may be time-consuming clearance delays. Such unaccompanied baggage must arrive within 180 days of your arrival if it is to qualify as duty-free.

Adult duty-free tourist baggage allowance: One carton or 200 cigarettes (or 50 cigars, or 250 grams of tobacco), up to three bottles of alcoholic beverages (but only one for Japan residents on 14-day trips), one still camera and films (more if you're a professional photographer), one 8 mm. movie camera, one radio, one projector, one item of printing or sound reproduction equipment, 10-20 used phono. records, a reasonable amount of sports equipment, one pair of binoculars, one baby carriage, souvenirs, personal jewelry, and personal effects. Pets must have an authorization from the veterinary surgeon of the Ministry of Agriculture. Passengers arriving by air are not required to fill out a written declaration for accompanied baggage.

VISA RED TAPE The Tokyo immigration office (Tokyo Nyukan) is at Minato-ku, tel. 451-5111. No visa is required for a stay of up to three months for citizens of Argentina, Belgium, Colombia, Denmark, Dominican Republic, Finland, France, Greece, Italy, Luxembourg, Netherlands, Norway, Pakistan, Sweden, Tunisia, and Turkey. No visa is required for a stay of up to six months for citizens of Austria, West Germany, Switzerland, and the United Kingdom. Citizens of all other countries require an entry or transit visa except: passengers of a commercial carrier who are granted permits to land for 72 hours while the carrier is in a Japanese port; or passengers of a commercial carrier who are granted permits to land at one Japanese port to make an overland tour of 15 days or less and reboard the same carrier at another Japanese port. U.S. Security Forces personnel stationed in Japan in accordance with the Japan-American administrative agreement do not need passports or visas. Tourists wishing to stay in Japan longer than 60 days must apply well in advance for a visa extension, and must provide two photographs for their registration as an alien. Alien Registration (AR) books are thereupon issued, which must be carried upon one's person at all times and shown to authorities whenever spot checks are carried out. Failure to carry the A.R. book can mean several hours in the police station with interrogation and a formal written apology.



CONSULATES & EMBASSIES About seventy are in Tokyo. Because hours vary and the consul is not always in, it's wise to telephone before going. The addresses below are visa offices and often differ from embassy locations. Approximate visa hours are given plus taxi addresses and phone numbers. Embassy is taishi-kan in Japanese, pronounced "tighsh-kawn."

Australia: Shiba Mita Tsunamachi, Minato-ku (453-0251/9). 9-12:30 & 2-5. Closed Saturdays.

Canada: Higashi Ginza San-chome #2 (543-2481). 9-11:30. Closed Saturdays.

China (Taiwan): 39-4 Moto Azabu San-chome, Minato-ku (408-5131). 9-11:30 & 1-3:30. Sat. a.m. only.

France: Azabu Fujimi-cho #40 (473-0171/7). 9-12 & 3-4. Closed Saturdays.

Germany: Minami Azabu Yon-chome #5 (473-0151). 8-12. Closed Saturdays.

Great Britain: Sankei Kaikan Bldg., Otemachi (231-4631/4). 9-12 & 2-4. 9-12 Saturdays.

India: 11-2 Kudan Minami Ni-chome (262-2391/8). 9-11. Closed Saturdays.

Indonesia: Kami Osaki Nakamaru #387, Shinagawa-ku (441-4201). 9-12. Closed Saturdays.

Italy: 28 Shiba Mita Itchome (453-5291). 9:30-12 noon. Saturdays a.m. only.

Korea: 5 Minami Azabu Ni-chome (451-8206). 9-12:30 & 1:30-5. Saturdays 9-1.

Malaysia: Sekiguchi-cho #192, Bunkyo-ku (943-1311). 8:30-12:30 & 2-4. Closed Saturdays.

New Zealand: Sanban-cho #26 (263-0611). 9-12:30. Closed Saturdays.

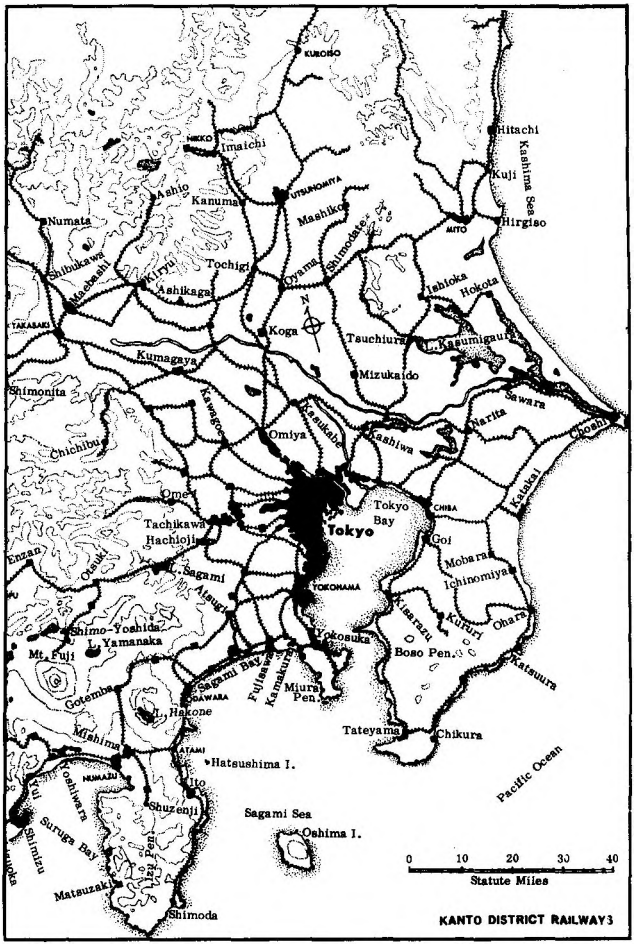
Pakistan: 9-14 Moto Azabu Ni-chome (451-8386/8). 9-1 & 2-5. Closed Saturdays.

Philippines: Azabu Higashi Torii-zaka-cho (583-4101) and open 9-12 & 2-5. Closed Saturdays.

Portugal: Harajuku Jingumae 6-31 (400-7907). 10-1. Closed Saturdays.

Thailand: Kami Osaki Nakamaru #428, Shinagawa-ku (441-1387). 10-12 & 2-4. Closed Saturdays.

U.S.A.: Annex, 2 Aoi-cho Akasaka (583-7141). 8:30-12 & 1:30-4:30. The consulate is closed Saturdays.



MAIN IRON MILEAGE—TOKYO BY RAIL

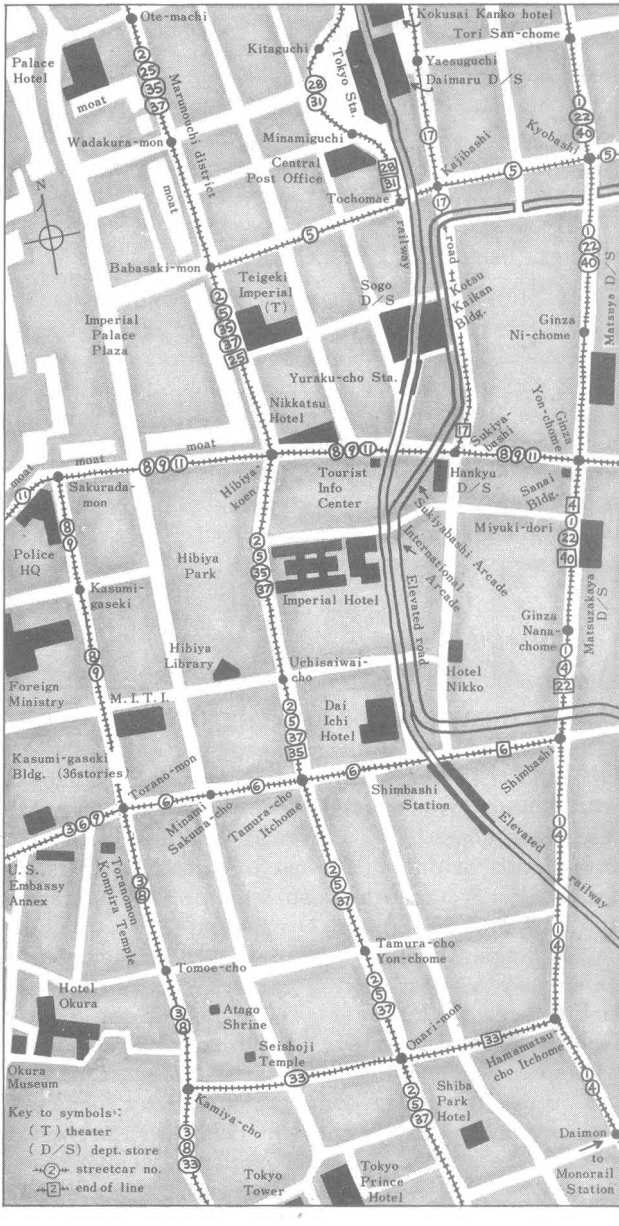
Atami	65	Kawaguchi	65	Nara	343	Shirahama	91
Chiba	25	Kawana	80	Nikko	85	Shizuoka	102
Choshi	75	Kisarazu	47	Numazu	77	Takasaki	63
Enoshima	37	Kobe	364	Odawara	52	Tateyama	81
Gifu	246	Kofu	77	Omiya	21	Toba	309
Hachioji	23	Kuroiso	101	Otsuki	48	Tsuchiura	43
Hiroshima	417	Kyoto	317	Osaka	344	Utsunomiya	68
Ito	74	Mashiko	76	Oyama	50	Yokohama	18
Kamakura	42	Mito	75	Shimizu	105	Yokosuka	37
Karuizawa	88	Nagoya	227	Shimoda	102	Yumoto	55

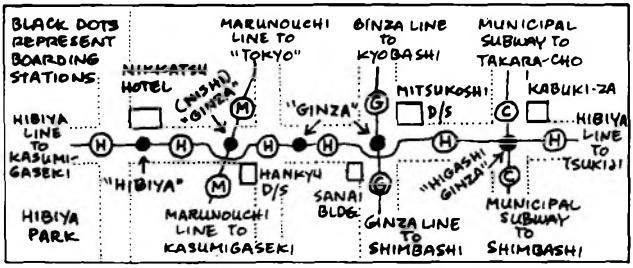
AIR LINES

Air Canada.... 231-8408
Air France.... 501-6331
Airport... 741-0726/9
Air India..... 501-6361
Airport..... 741-1956
Alaska..... 402-5428
Alitalia.....580-2171
Airport..... 741-0374
All Nippon..... 572-6171
Airport..... 741-6711
American.....212-0863
BOAC.....591-1261
Airport..... 741-1537
Canadian Pac.. 281-7426
Airport..... 741-1376
Cathay Pacific. 212-3526
Airport..... 741-1537
CAT..... 591-5211
Airport..... 741-1679
China Air Lines 213-8731
Airport..... 741-1679
Garuda..... 502-0620
Airport..... 741-5111
extension..... 2361
Iberia.....213-4306
JAL.....742-5151
Airport..... 742-6161
JDA..... 273-7821
Airport..... 742-4721
KLM.....216-0761
Airport..... 741-1526
Korean.....216-9511
Lufthansa..... 580-2111
Airport..... 741-9669
Northwest..... 211-7221
Airport..... 741-0637
Pan American..216-6711
Airport..... 741-3361
Philippine..... 501-7765
Qantas..... 211-4481
Airport..... 741-1537
Scandinavian...231-5161
Airport..... 741-1705
Swissair..... 212-1011
Airport..... 741-1513
Thai Int'l..... 231-5161
Airport..... 741-1705
United..... 213-4511

HOTELS

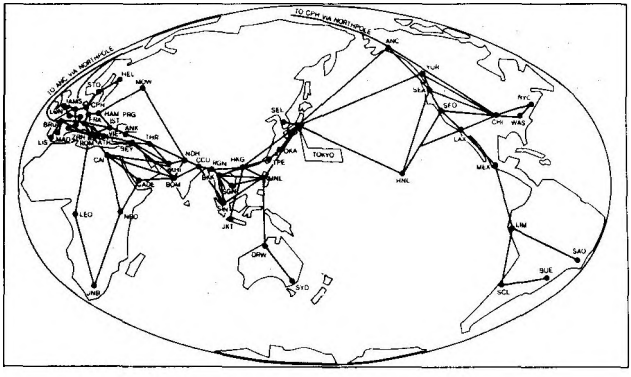
Air Terminal....742-0111
Akasaka Prince..262-5151
Asia Center..... 402-6111
Dai Ichi.....591-4411
Diamond.....263-2211
Gajoen Kanko 491-0111
Ginza Tokyu.....541-2411
Haneda Prince...742-3411
Haneda Tokyu... 742-3111
Hilltop..... 291-3227
Imperial.....591-3141
Kawasaki Nikko 044-4-5941
Kokusai Kanko...231-3281
Marunouchi..... 231-0271
New Japan..... 581-5511
New Otani.... 265-1111
Nikkatsu..... 271-2261
Nikko.....571-4911
Okura..... 582-0111
Palace.....211-5211
Sanno (billet). 591-9401
Shiba Park... 433-4131
Takanawa.... 443-9251
Takanawa Pr. 441-4121
Tokyo Grand..581-0451
Tokyo Hilton..581-4511
Tokyo Prince. 434-4221
YMCA 231-2101
YWCA 261-7167
Y'hama Tokyu . 44-7061


Ote-machi
Kokusai Kanko hotel
Tori San-chome
Palace Hotel
moat
Kitaguchi
Tokyo Sta.
Yaesuguchi
Daimaru D/S
Marunouchi district
Wadakura-mon
Minamiguchi
Kyobashi
Kajibashi
Central Post Office
Tochomae
railway
Babasaki-mon
Teigeki Imperial (T)
Sogo D/S
Kotsu Kaikan Bldg.
Ginza Ni-chome
Matsuya D/S
Imperial Palace Plaza
Yuraku-cho Sta.
Nikkatsu Hotel
Sukiya-bashi
Ginza Yon-chome
Sakurada-mon
Hibiya Koen
Tourist Info Center
Hankyu D/S
Sanai Bldg.
Sukiyabashi International Arcade
Miyuki-dori
Police HQ
Hibiya Park
Kasumi-gaseki
Imperial Hotel
Elevated road
Ginza Nana-chome
Matsuzakaya D/S
Hibiya Library
Uchisaiwai-cho
Hotel Nikko
Foreign Ministry
M.I.T.I.
Dai Ichi Hotel
Kasumi-gaseki Bldg. (36stories)
Toranomon
Shimbashi
Minami Sakuma-cho
Tamura-cho Itchome
Shimbashi Station
Elevated railway
U.S. Embassy Annex
Toranomon Kompira Temple
Tamura-cho Yon-chome
Tomoe-cho
Hotel Okura
Atago Shrine
Omari-mon
Hamamatsu-cho Itchome
Seishoji Temple
Okura Museum
Shiba Park Hotel
Kamiya-cho
Daimon
to Monorail Station
Tokyo Tower
Tokyo Prince Hotel
N
Key to symbols:
(T) theater
(D/S) dept. store
②→ streetcar no.
→2 end of line



GINZA SUBWAY STATION This mammoth underground labyrinth is more than one half mile in length, extending all the way from Hibiya intersection to past the Kabuki-za theater. It's such a complicated set-up that even local residents get lost, what with nearly half a hundred street exits and several levels connected by stairways and escalators. Boarding points may be located in relation to street level landmarks using the above map.

CARE & TREATMENT OF THE TRICK STOMACH As mild diarrhea almost always accompanies the traveler, it is wise to obtain from your family doctor a prescription for one of the many medications which arrest the condition. Diarrhea is triggered by the introduction of unfamiliar bacteria into the digestive tract, usually through fresh fruit or water, sometimes by food handlers. Overeating in hot weather, sudden temperature changes, fatigue, and heavy imbibing may be contributing factors. Several foods tend to arrest mild cases: tea and dry rice, tea and toast, rice cooking water, and boiled milk. Recovery is hastened by avoiding overheated foods. Custards and broths are good; sugary and starchy foods are bad. Stomach cramps may be relaxed by hot water applications and rest. Sulphathalidine seems to be the latest word in diarrhea prevention. Paregoric and Lomotil Kaomagna help alleviate the symptoms



JETTING HERE IS HALF THE FUN

Code	City	Flight time	Economy	Code	City	Flight time	Economy
AMS	Amsterdam	17-30h	$677.60	LON	London	21-27h	$677.60
ANK	Ankara	21h20m	610.40	MAD	Madrid	25-30h	683.20
ATH	Athens	22h50m	624.40	MEX	Mexico City	17h	473.00
BER	Berlin	20-20h	677.60	MNL	Manila	4h-6h30m	166.60
BEY	Beirut	20h	596.40	MOW	Moscow	20h	761.60
BKK	Bangkok	7h40m	226.80	MOW	Moscow	23h	538.60
BOM	Bombay	13h	375.20	NDH	New Delhi	12h30m-14h	355.60
BRU	Brussels	18-30h	677.60	NYC	New York	16-22h	499.00
BUE	Buenos Aires	31h	777.00	OKA	Okinawa	2h	79.60
CAI	Cairo	21h	602.00	PAR	Paris	20-30h	677.60
CCU	Calcutta	11h	330.40	RGN	Rangoon	9-10h	252.00
CHI	Chicago	16h	465.00	ROM	Rome	21h	641.20
CPH	Copenhagen	17-21h	677.60	SAO	Sao Paulo	35h	821.00
DRW	Darwin	17-22h	400.40	SCL	Santiago	32h	737.00
DUS	Dusseldorf	18-28h	677.60	SEA	Seattle	10-13h	380.00
FRA	Frankfurt	18-28h	677.60	SEL	Seoul	2h	67.80
GVA	Geneva	20h	677.60	SFO	San Francisco	12-15h	380.00
HAM	Hamburg	16h30m-31h	677.60	SGN	Saigon	7h	210.00
HEL	Helsinki	20h	677.60	SIN	Singapore	11-13h	249.20
HKG	Hong Kong	4h	155.40	STO	Stockholm	19-31h	677.60
HNL	Honolulu	6h30m-7h	290.00	SYD	Sydney	16h	476.00
IST	Istanbul	22h	616.00	THR	Teheran	18h30m	554.40
JKT	Djakarta	14-33h	288.40	TPE	Taipei	3-5h	103.40
KHI	Karachi	13h	380.80	VIE	Vienna	20h	677.60
LAX	Los Angeles	13h30m	380.00	WAS	Washington	20h	499.00
LIM	Lima	28-48h	651.00	YVR	Vancouver	8h30m	380.00
LIS	Lisbon	21h	683.20	ZRH	Zurich	20-29h30m	677.60

Symbols: h=hours, m=minutes. The ticket prices quoted are one-way economy class. There are also many so-called "off season" fares, somewhat lower than those listed.

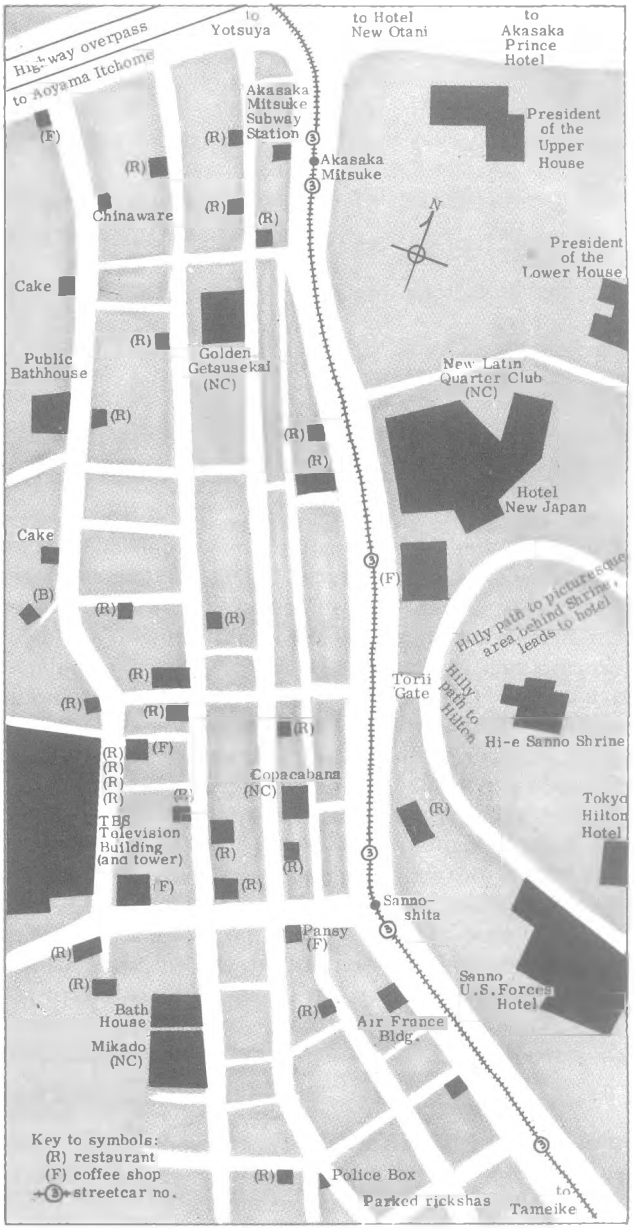
HANEDA INTERNATIONAL AIRPORT Haneda Airport is bound to reach its saturation point by 1968, despite three 10,000-foot runways completed in 1964. By 1970 a new supersonic airport will have been installed elsewhere, with Haneda possibly reduced to domestic flight status. The airport occupies former marshland which before its construction in 1931 was

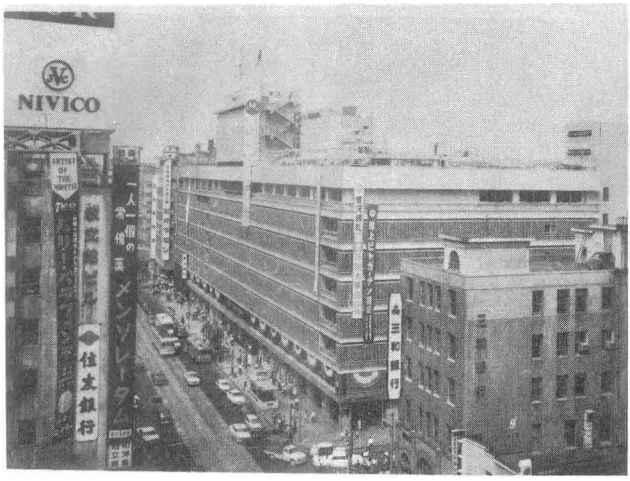
Tokyo's Coney Island, noted for its seafood restaurants and for the Haneda Inari Shrine. The protected waters offshore were popular whale breeding grounds, and whale-watching in the once-blue bay waters was a fashionable Sunday pastime. The first commercial air line, Japan Airways Company, was established in 1928, using Tachikawa air force base before the opening of Haneda. In 1941, the government-controlled company operated routes within Japan and to Formosa, Manchuria, Chinese cities, Bangkok, Saipan, and Palau. There were joy rides offered at that time at Haneda for 50¢.

SENGAKUJI TEMPLE This temple is near Kurumacho, which is located between Shiba Park and Shinagawa in Takanawa. It is renowned as the final resting place for the 47 Ronin, knights who immortalized themselves by ambushing the noble who caused their master's death, and by surrendering thereafter to the authorities, who ordered them to commit mass suicide. There is a well where one of the samurai heads was washed before it was placed on the dead master's tomb.

HAMA RIKYU GARDENS Check your newspaper's tide tables before going to this one, as the complex of canals and ponds depend on the ebb and flow and delicate noses won't appreciate the outgoing aura. On clear days, Fuji is supposed to be visible from Hama Rikyu. There is a lovely bridged lagoon and 60 acres of pathways. Spring cherry blossoms highlight this 'stroll garden' which before land reform was reserved for the Imperial family. Between Shimbashi Station and the Bay.

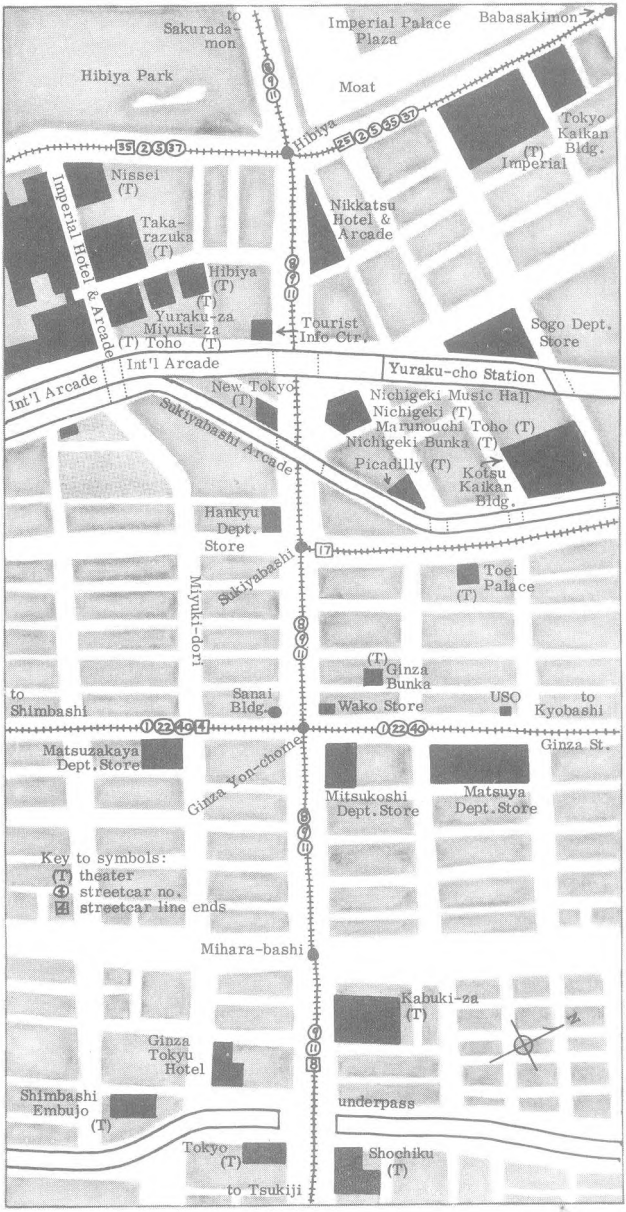
TSUKIJI FISH MARKET Here the early bird catches the fish, as the myriad stalls which make up the huge wholesale market are all off and selling by 4:30 or 5 in the morning (but are still doing business at 10). The market is clean and spacious and is one of the world's most interesting. To the west of the market is the wholesale produce area, also worth a visit.


to Yotsuya
to Hotel New Otani
to Akasaka Prince Hotel
to Aoyama Itchome
Akasaka Mitsuke Subway Station
Akasaka Mitsuke
President of the Upper House
President of the Lower House
Chinaware
Cake
Public Bathhouse
Golden Getsusekai (NC)
New Latin Quarter Club (NC)
Hotel New Japan
Cake
Hilly path to picturesque area behind Shrine, leads to hotel
Torii Gate
Hilly path to Hillen
Hi-e Sanno Shrine
Copacabana (NC)
TBS Television Building (and tower)
Tokyo Hilton Hotel
Sanno-shita
Pansy
Sanno U.S. Forces Hotel
Bath House
Mikado (NC)
Air France Bldg.
Key to symbols:
(R) restaurant
(F) coffee shop
streetcar no.
Police Box
Parked rickshas
to Tameike



THE GINZA This has come to be thought of as a street by overseas visitors, although it actually is a designator for an eight-block area situated between Shimbashi Station and the Kyobashi Bridge. On maps Ginza Street is known as Chuo-dori, but even cabbies are more familiar with 'Ginza.' There are songs written about strolling beneath the area's willows (now withering from smog and inattention), and walking on the popular avenue even has a slang expression, 'Ginbura.' Although its real estate is perhaps the most valuable in the world, two-story slum-like structures vie with ultramodern department stores. Starting from the Matsuzakaya dept. store is a fashionable street known as Miyuki-dori which is crowded with smart shops and warm weather beatniks. 'Ginza' means silver foundry, an industry centered in the area during the coin-minting days of the military shoguns.

UNKNOWNS I NEVER KNEW Few Japanese have ever seen an egg poacher, an automatic coffeemaker, shoe rubbers, erasers for recapping pencils, pound scales, fahrenheit thermometers, or house trailers.

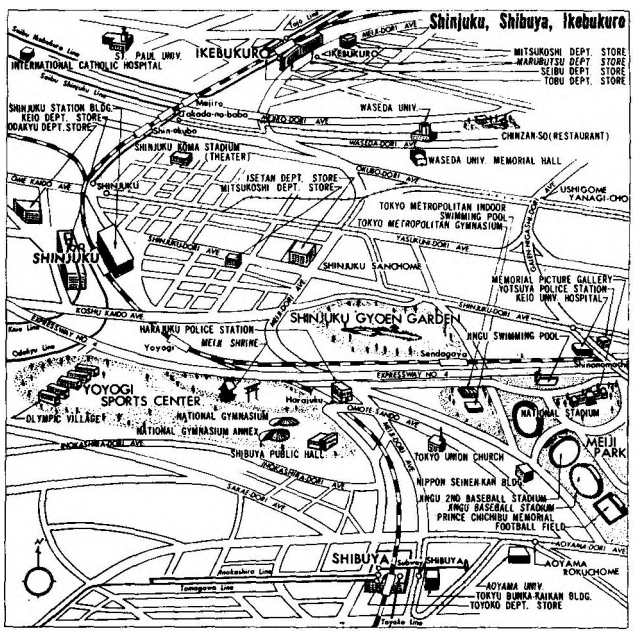

to Sakurada-mon
Imperial Palace Plaza
Babasakimon
Hibiya Park
Moat
Hibiya
25 2 3 35 37
35 2 3 37
Tokyo Kaikan Bldg.
(T) Imperial
Nissei (T)
Imperial Hotel & Arcade
Taka-razuka (T)
Nikkatsu Hotel & Arcade
Hibiya (T)
(T)
Yuraku-za
Miyuki-za
(T) Toho (T)
Tourist Info Ctr.
Sogo Dept. Store
Int'l Arcade
Int'l Arcade
Yuraku-cho Station
New Tokyo (T)
Nichigeki Music Hall
Nichigeki (T)
Marunouchi Toho (T)
Nichigeki Bunka (T)
Sukiyabashi Arcade
Picadilly (T)
Kotsu Kaikan Bldg.
Hankyu Dept. Store
17
Sukiyabashi
Toei Palace (T)
Miyuki-dori
(T)
Ginza Bunka
to Shimbashi
Sanai Bldg.
Wako Store
USO
to Kyobashi
1 22 46 4
1 22 46
Ginza St.
Matsuzakaya Dept. Store
Ginza Yon-chome
Mitsukoshi Dept. Store
Matsuya Dept. Store
Key to symbols:
(T) theater
streetcar no.
streetcar line ends
Mihara-bashi
Kabuki-za (T)
Ginza Tokyu Hotel
Shimbashi Embujo (T)
underpass
Tokyo (T)
Shochiku (T)
to Tsukiji

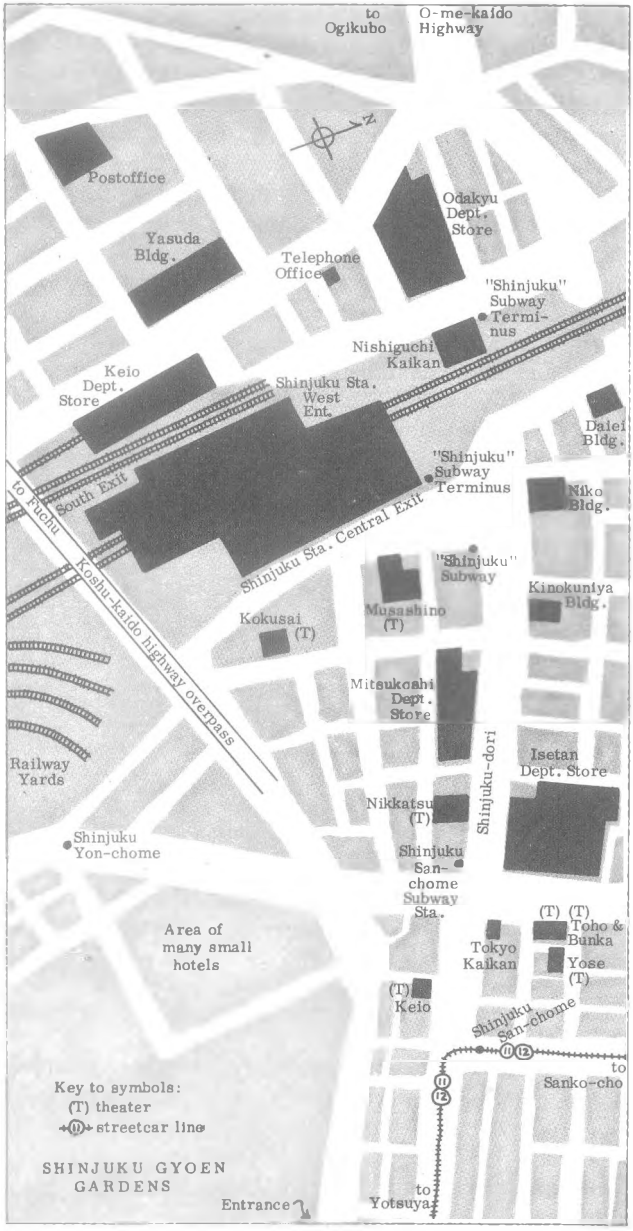
SHINJUKU GYOEN These former Imperial gardens were once the estate of the Naito daimyos, then were taken over by the Throne as the site for annual cherry blossom and chrysanthemum garden parties. Under Occupation land reforms, the property was assigned to the State, which has made it a public park. Its 130 acres contain four ponds divided between Japanese and western-style gardens. Try it for cherry blossoms in April and for chrysanthemums in November. The park is in Shinjuku.

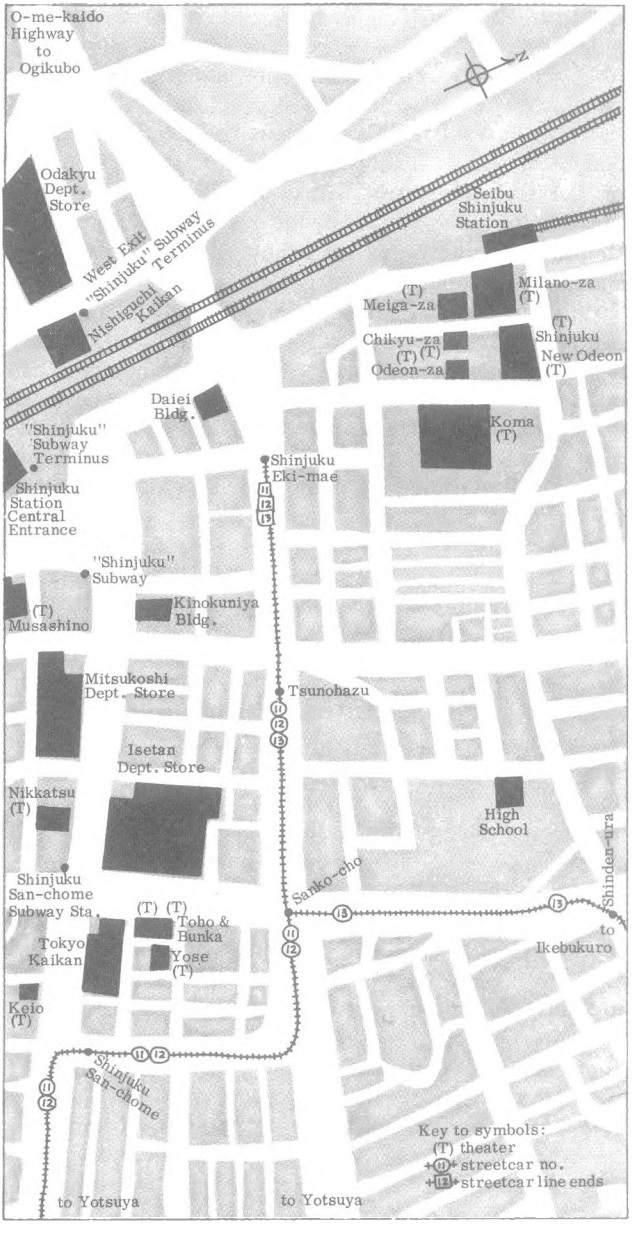
MEIJI JINGU (SHRINE) The wooded precincts occupy 175 acres, including a lovely water lily pond and an iris garden of more than 100 varieties which usually bloom in the latter half of June. The 100,000-odd trees of the gardens were donated by the people of Japan. A walking tour is no trifling jaunt, and persons with lame pins or high heels might explore the possibilities of approaching the main shrine by auto via the back road through the forest. The shrine itself deifies as a Shinto god the Emperor Meiji (reign 1868-1912) who supervised the westernization and emerging militant nationalism of modern Japan. Under his leadership Japan engaged in international wars with China and Russia, annexed Formosa and Korea, and imposed supranational privileges in Manchuria. The original shrine structures were erected in 1925, were burned in the 1945 air raids, and were rebuilt in 1958. Before its destruction it was popularly believed that the divine nature of the shrine would spare it from allied incendiaries. Meiji Shrine is located between Shibuya and Shinjuku next to Harajuku station on the Yamate loop railway. The great 40-foot torii, four feet in diameter, is made of Formosan cypress logs over 1,700 years old.

FEUDIN' DON'T FEED THE STATIONMASTER'S PUSSYCAT Tokyo Station handles 2,400 trains everyday---New York's Grand Central takes but 560! 1.2 million people transit the station daily. Built in 1914, two Prime Ministers were assassinated in it, one on platform 4, another near the central entrance (see the brass nail).

SHINJUKU This sub-city is easily accessible on the Marunouchi subway line from downtown or Akasaka, which empties into the beautiful new Shinjuku Station building which houses subways, railways, 250 shops, restaurants, coffee shops, art galleries, and even a school of Japanese culture. In front of the station is an old horse-watering fountain presented to Tokyo by London citizens in 1906. Shinjuku is a burgeoning shopping center, with Isetan, Mitsukoshi, Odakyu, and Keio department stores plus numerous fashion shops catering to transistor-sized Japanese women. There also are dozens of specialty restaurants, theaters, and night haunts popular with university students and the leather jacket set (who call the suburb 'juku'). In the alleys there are countless after-hour spots and a never-never land of bars, bath houses, and hotels. In the subway, look for the east and west exits, or behind the Nishiguchi building you'll find a pedestrian underpass for crossing the railway tracks.

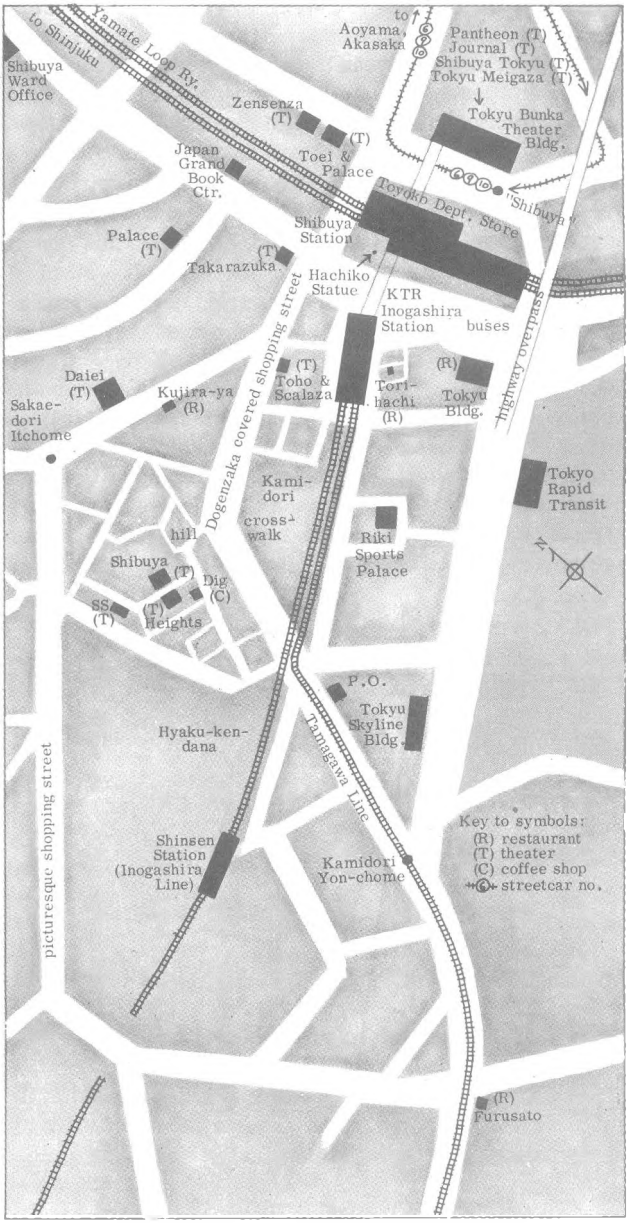



to Ogikubo
O-me-kaido Highway
N
Postoffice
Yasuda Bldg.
Telephone Office
Odakyu Dept. Store
"Shinjuku" Subway Termi-nus
Nishiguchi Kaikan
Keio Dept. Store
Shinjuku Sta. West Ent.
Daiei Bldg.
South Exit
"Shinjuku" Subway Terminus
Niko Bldg.
to Fuchu
Koshu-kaido highway overpass
Shinjuku Sta. Central Exit
"Shinjuku" Subway
Kinokuniya Bldg.
Kokusai (T)
Musashino (T)
Mitsukoshi Dept. Store
Shinjuku-dori
Isetan Dept. Store
Railway Yards
Nikkatsu (T)
Shinjuku Yon-chome
Shinjuku San-chome Subway Sta.
(T) (T) Toho & Bunka
Area of many small hotels
Tokyo Kaikan
Yose (T)
(T) Keio
Shinjuku San-chome
to Sanko-cho
Key to symbols:
(T) theater
streetcar line
SHINJUKU GYOEN GARDENS
Entrance
to Yotsuya


O-me-kaido Highway to Ogikubo
N
Odakyu Dept. Store
West Exit "Shinjuku" Subway Terminus
Nishiguchi Kaikan
Seibu Shinjuku Station
(T) Meiga-za
Milano-za (T)
Chikyu-za (T)
(T) Odeon-za
(T) Shinjuku New Odeon (T)
Daiei Bldg.
Koma (T)
"Shinjuku" Subway Terminus
Shinjuku Eki-mae
Shinjuku Station Central Entrance
"Shinjuku" Subway
(T) Musashino
Kinokuniya Bldg.
Mitsukoshi Dept. Store
Tsunohazu
Isetan Dept. Store
Nikkatsu (T)
High School
Shinjuku San-chome Subway Sta.
(T) (T) Toho & Bunka
Tokyo Kaikan
Yose (T)
Sanko-cho
Shinden-ura
to Ikebukuro
Keio (T)
Shinjuku San-chome
to Yotsuya
to Yotsuya
Key to symbols:
(T) theater
+11+ streetcar no.
+12+ streetcar line ends

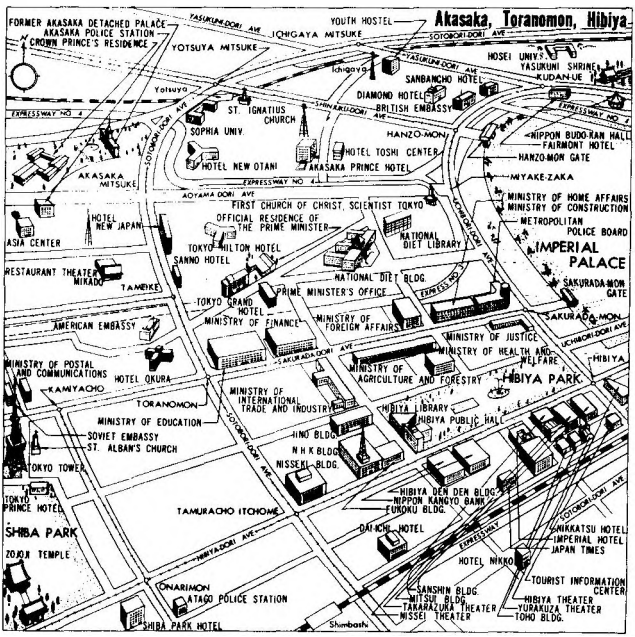
SHIBUYA Shibuya is a milder version of Shinjuku, with its jam-packed streets crowded with more high school students and young people than rough and tough Shinjuku. Its most famous sight is the statue of Hachi-ko, located in the plaza in front of the station. Hachi-ko was an Akita dog belonging to a professor at Tokyo University. After the professor's death, the faithful pet waited for his return at Shibuya Station for ten long years until the dog died in 1935. The statue is a popular meeting place. In the station building is the Toyoko department store. There are many theaters, restaurants, and shops in this economy amusement center sub-city, and the compact nature of the town and its brilliant neon displays make it an excellent destination for overseas visitors. The main stroll street is called Dogenzaka, which leads up to a hill of the same name which was once famous for samurai residences. Another street, Love Letter Alley or Koibumi Yoko-cho, gained renown in a recent best-selling novel. Shibuya is the terminus of the Ginza subway line, located on the fifth floor of the Shibuya Station Building.

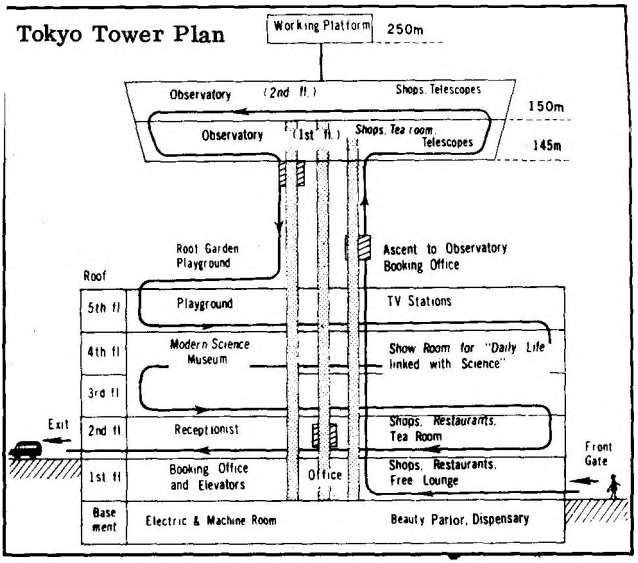
OLYMPIC CONSTRUCTION The most spectacular remnants of the 1964 Olympic boom are the National Gymnasium and the Gymnasium Annex located in Shinjuku. The buildings are the design of architect Kenzo Tange, with the larger gym built for the swimming and diving events, at a cost of $6.1 million. Its keel-shaped roof is suspended on steel cables anchored to two giant pillars. The annex, which looks as if it is about to fly away, is supported by a single column, and housed the Olympic basketball games. Another outstanding Olympic edifice is located in the northernmost region of the Imperial Palace grounds, with an imposing tent-shaped roof reminiscent of Heian period architecture. The 80,000-seat National Stadium in Meiji Park was originally built for the 1958 Asian Games, but was enlarged to accommodate the Olympic athletics, football, and grand prix jumping competitions. The Olympic Village was the former Washington Heights U.S. military housing area.


to Aoyama, Akasaka
Pantheon (T)
Journal (T)
Shibuya Tokyu (T)
Tokyu Meigaza (T)
Tokyu Bunka Theater Bldg.
Yamate Loop Ry.
to Shinjuku
Shibuya Ward Office
Zensenza (T)
(T)
Toei & Palace
Japan Grand Book Ctr.
Toyoko Dept. Store
"Shibuya"
Shibuya Station
Palace (T)
(T)
Takarazuka
Hachiko Statue
KTR
Inogashira Station
buses
highway overpass
Dogenzaka covered shopping street
Daiei (T)
Kujira-ya (R)
Sakae-dori Itchome
(T)
Toho & Scalaza
(R)
Tori-hachi (R)
Tokyu Bldg.
Kami-dori cross-walk
hill
Tokyo Rapid Transit
Riki Sports Palace
Shibuya (T)
Dig (C)
SS (T)
(T)
Heights
P.O.
Tokyu Skyline Bldg.
Hyaku-ken-dana
Tamagawa Line
picturesque shopping street
Key to symbols:
(R) restaurant
(T) theater
(C) coffee shop
streetcar no.
Shinsen Station (Inogashira Line)
Kamidori Yon-chome
(R)
Furusato

AKASAKA DETACHED PALACE Spread out below the Otani Hotel is the former palace built in 1909 for the present Emperor when he was Crown Prince. The Palace was modelled after London's Buckingham Palace, but with an interior reminiscent of Versailles. The structure was transferred to the State after the war, and became successively a Diet library, Olympic committee headquarters, and official state guest house. Between the palace and Akasaka runs one of the last remaining portions of the second system of moats which surrounded the Imperial Palace. 'Mitsuke' in area names shows oldtime palace checkpoints.

DIET BUILDING This monolith stands on a hill southwest of the Palace and houses the Japanese parliament. The building, completed in 1936, required 18 years to construct, and is unique in that all of its materials came from Japan and Okinawa. Visitors can enter the gallery during sessions if prior passes are obtained, easiest with travel office assistance.

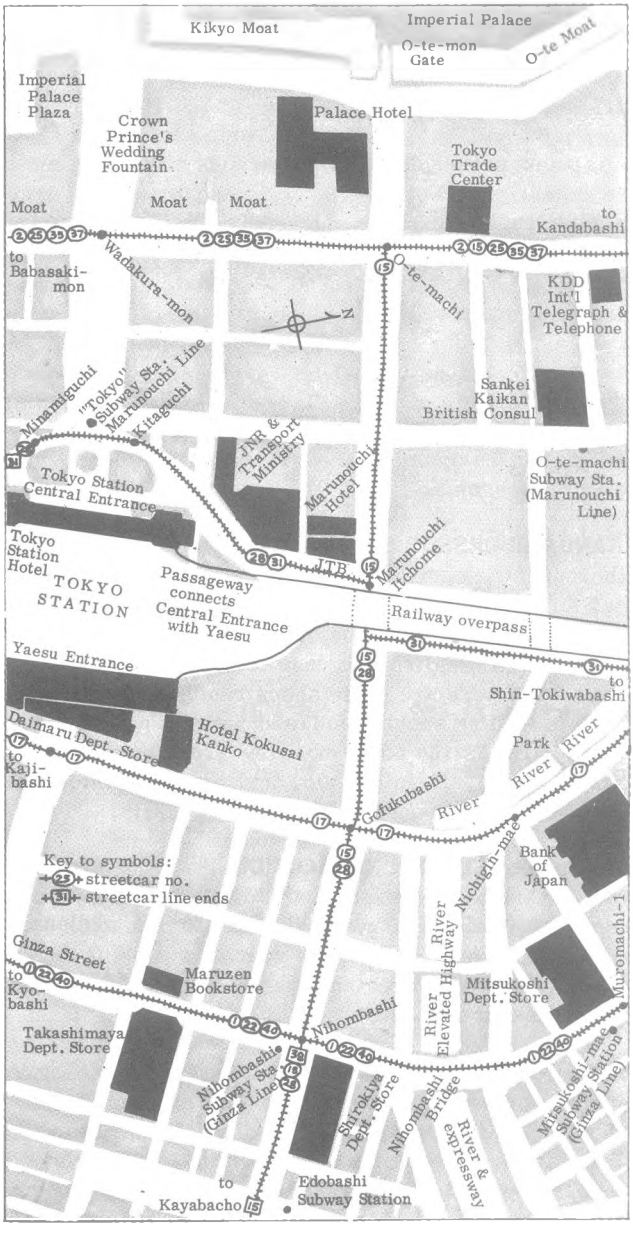




TOKYO TOWER The observation platform is open to the public from 9 a.m. to 9 p.m. with admission charges ¥250 for adults and ¥80 for children. Elevators take sightseers up to the 413-foot observation platform in 60 seconds, where there is room for 3,000 rubberneckers plus 30 telescopes and innumerable amusement devices. There are two floors with beer and snacks sold on the lower. A five-storied science museum is housed at ground level. Above the public observation platform is a private level for the use of radio and television facilities, some 743 feet above the earth. The tower itself is 838 feet high, but the radio and TV antenna spires upward to a dizzying 1098.9 feet, making this the world's tallest tower (the Eiffel Tower is 1039.5 feet). The tower's antenna serves six TV stations and 58 radio stations of various wavelengths, with resulting video reception of 50 miles. The tower was built in 18 months, being completed in 1958, and costing $2.8 million. As its 4 million customers contribute over $1 million each year, it is easy to understand why tower-building has become a favorite pastime in Japan.

THE IMPERIAL PALACE Miles of broad moats and 15-foot-thick walls surround this 250-acre fortress, home of the Emperor and his family (except for the Crown Prince). The castle enclosure is now down to its last moat of the three rings which formerly guarded the inner realms, but even these last remaining waterways are impressive--some 200 feet wide, ranging to depths of ten feet, with walls of massive granite blocks hauled in by barge from Hyogo prefecture nearly 400 miles away. Some walls rise 50 feet from the water with another 200 feet of defensive slopes above that for intruders to surmount. The moats are sown with sacred carp and are occupied by graceful Swiss swans. Korean grass and gnarled old pines cap the escarpments; carefully-manicured, the pines are fighting an uphill battle with Tokyo's choking soot. The original moats were crossed by 25 drawbridges, the few of which remain are now stationary. Most famous of these is the Nijubashi (double bridge) at the front of the Palace compound. When viewed from one angle Nijubashi and the neighboring bridge appear to be double-decked. Visitors may approach the second of these two bridges without permits. Nijubashi was reconstructed in 1964.

Inside the walls is the new Imperial Palace which replaces the 1960 Palace--which replaced the Meiji Palace destroyed by incendiaries in 1945. It is not visible from street level. In the Palace compound is the Fukiage Inner Garden, the last remnant of the scenic Musashino Plain which preceded Edo and Tokyo. The garden is said to be Japan's loveliest. The eastern third of the Palace area will be opened to the public in the fall of 1967. Visitors can often receive permission to visit the Palace grounds by applying either through their travel agency in Tokyo or directly to the Administrative section, Maintenance and Works Division, Imperial Household Agency, telephone 231-1111 ext. 340. The one-hour tour operates daily at 10:30 a.m., starting from the Kikyomon gate, including ruins of the old Edo castle, other old buildings, and gates.


Kikyo Moat
Imperial Palace
O-te-mon Gate
O-te Moat
Imperial Palace Plaza
Crown Prince's Wedding Fountain
Palace Hotel
Tokyo Trade Center
Moat
Moat
Moat
to Kandabashi
to Babasaki-mon
Wadakura-mon
O-te-machi
KDD Int'l Telegraph & Telephone
Minamiguchi
"Tokyo" Subway Sta. Marunouchi Line
Kitaguchi
Sankei Kaikan
British Consul
JNR & Transport Ministry
Marunouchi Hotel
O-te-machi Subway Sta. (Marunouchi Line)
Tokyo Station Central Entrance
Tokyo Station Hotel
TOKYO STATION
Passageway connects Central Entrance with Yaesu
JTB
Marunouchi Itchome
Railway overpass
Yaesu Entrance
to Shin-Tokiwabashi
Daimaru Dept. Store
Hotel Kokusai Kanko
Park
River
to Kaji-bashi
Gofukubashi
River
Nichigin-mae
Bank of Japan
Key to symbols:
streetcar no.
streetcar line ends
Ginza Street
to Kyo-bashi
Maruzen Bookstore
River
Elevated Highway
Mitsukoshi Dept. Store
Muromachi-1
Takashimaya Dept. Store
Nihombashi
Nihombashi Subway Sta. (Ginza Line)
Shirokiya Dept. Store
Nihombashi Bridge
River & expressway
Mitsukoshi-mae Subway Station (Ginza Line)
to Kayabacho
Edobashi Subway Station

YASUKUNI JINJA (SHRINE) On Kudan Hill (at Kudan-ue streetcar stop) north of the Imperial Palace. This Shinto Shrine is dedicated to war and deifies as gods all those who have died fighting for their country. It is traditional for servicemen embarking on mortal missions to pledge to their comrades, 'We shall meet at Yasukuni.' Until 1946 the shrine precincts were studded with battle trophies--guns captured during foreign wars, military statues, and a museum of arms. The park-like shrine was established in 1869 and contains nothing of outstanding interest for visitors aside from its military connotations. At its southern entrance is a 40-foot torii gate, the largest marble torii in Japan. Its semi-annual festivals, held on April 21-25 and October 17-21, are gala affairs. In early April the grounds are abloom with cherry blossoms.

KANDA BOOKSHOP STREET This is a section of the thoroughfare leading away from the Jimbo-cho streetcar stop for a block or two in either direction. In the area there are numerous old bookshops, several of which have English-language editions up for sale. Also found here are some shops vending old prints as well as leading encyclopedias at bargain prices. The Kanda area is the home of many great universities: Nihon, Meiji, Hosei, Chuo, and Senshu, which are themselves surrounded by more book stalls.

AKIHABARA ELECTRONIC SECTION Centered around Akihabara Station, not too far from Kanda's bookshop center, is a conglomeration of wholesale and retail electric dealers which is a hi-fi bug's oasis. The noisy area unfortunately boasts few English-speaking shopkeepers.

KORAKUEN GARDEN Korakuen is a Chinese-style garden located in Bunkyo-ku. The garden was designed in the early days of Tokyo and belonged to the Tokugawas. It contains a lake with a templed island reached by Full Moon Bridge, designed by the shogun Iemitsu.

RIKUGIEN GARDEN This is another stroll garden centering around a lake, with a total area of 25 acres. The gardens were designed in the 18th century and were given to the city by Baron Iwasaki in 1938. Rikugien may be found in the vicinity of Komagome Station in Bunkyo-ku.

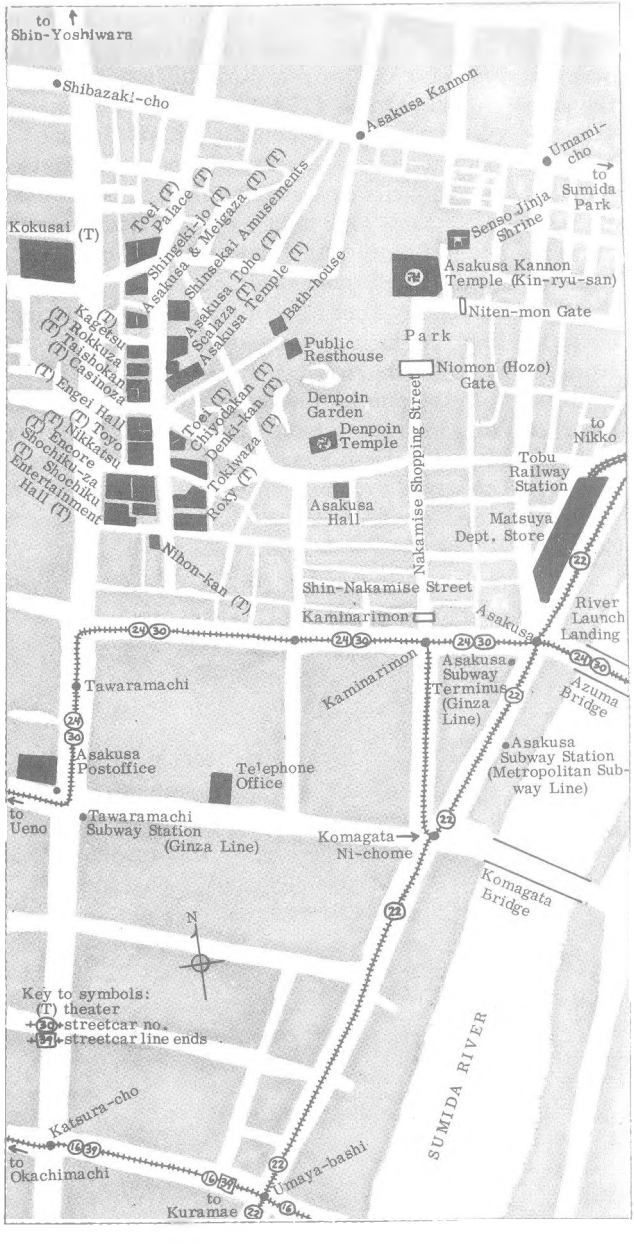
YUSHIMA SEIDO This is one of the rare Confucius shrines in Japan, dating back to 1935, although the original was put up in 1690. Besides its statue of the sage, a picturesque view of Tokyo is provided shrine visitors. Near Ochanomizu station in Bunkyo-ku. Not far away is the Yushima Seido antique shop.

KIYOSUMI TEIEN GARDEN Kiyosumi is a twelve-acre Meiji-style garden formerly owned by Baron Iwasaki. It is in Koto-ku near Kiyosu Bridge, with a famous collection of rocks brought from distant areas of Japan.

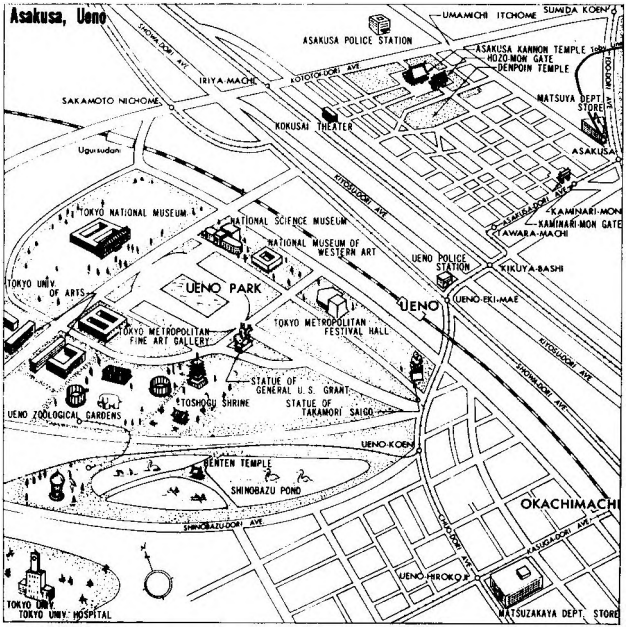
NATIONAL MUSEUM In Ueno Park, it houses relics of Japanese history and culture. In the same park may be found the National Science Museum, the Museum of Western Art, the Toshogu 5-storied pagoda, the Metropolitan Fine Art Gallery, and the zoo. Mondays find most of the structures closed.

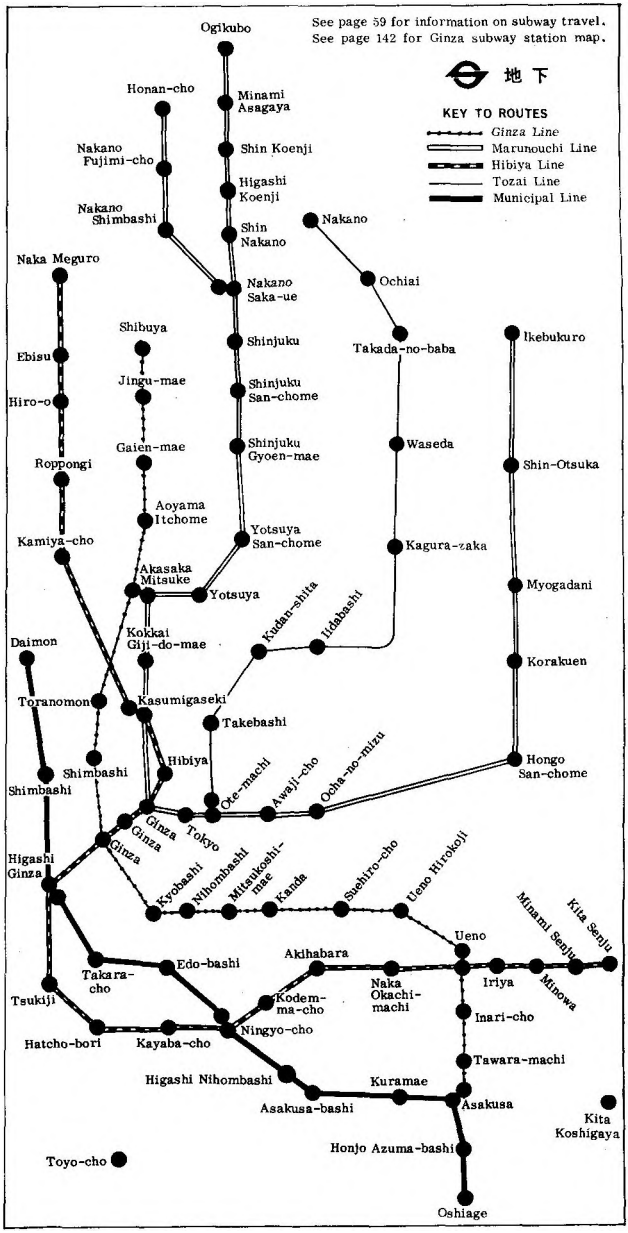
ASAKUSA SENSOJI (KANNON) TEMPLE With the restoration of its war-razed Niomon Gate in 1964 and its main hall in 1955, the compound looks about the same now as it did before 1945's air raid. Asakusa (aw-sawk-saw) may be reached by subway on the Ginza Line or by the No. 22 streetcar from the Ginza area. The 50-acre grounds are a pagan wonderland despite the temple focus, with honky tonk burlycue shows, dubious movies, B-bars, restaurants, and souvenir shops--all catering to the earthier segments of Tokyo society and to the country celebrants who debark at Ueno and Asakusa stations for a taste of the highlife. Nearby also are the Sanya flophouse area and the extralegal Yoshiwara quarters. Asakusa habitues look askance at uptown 'Yamate' slickers and because of the well-organized street associations, will not allow themselves to be pushed around by interlopers. Good shopping bargains are traditional in Asakusa (and Ueno) and this is one section of Tokyo where a little haggling is an accepted institution. The brightly-lit, gay Nakamise shopping approach to the temple is clean and attractive, especially inviting at night, and is crammed with souvenirs and other goods.

Branching off from the Nakamise is the theater street (heavy on Japanese movies and strippers) and offshoots from this are lined with tiny restaurants. At the foot of Nakamise is the new Niomon Gate, the 1649 original of which was a registered 'national


to Shin-Yoshiwara
Shibazaki-cho
Asakusa Kannon
Umamichō
to Sumida Park
Kokusai (T)
Toei (T) Palace (T)
Shingeki-jo (T)
Asakusa Miyako (T)
Shinsekai Amusements
Asakusa & Meigaza (T)
Asakusa Toho (T)
Asakusa Tenkaichi (T)
Asakusa Temple (T)
Bath-house
Senso Jinja Shrine
Asakusa Kannon Temple (Kin-ryu-san)
Niten-mon Gate
Park
Public Resthouse
Niomon (Hozo) Gate
Kagetsu (T)
Bokkuza (T)
Taishokan (T)
Casinoza (T)
Engei Hall (T)
Toyo (T)
Nikkatsu (T)
Emoore (T)
Shochiku-za (T)
Shochiku Entertainment Hall (T)
Toei (T)
Chiyodakan (T)
Denki-kan (T)
Tokiwaza (T)
Roxy (T)
Denpoin Garden
Denpoin Temple
Nakamise Shopping Street
to Nikko
Tobu Railway Station
Asakusa Hall
Matsuya Dept. Store
Nihon-kan (T)
Shin-Nakamise Street
Kaminarimon
River Launch Landing
Asakusa
Tawaramachi
Kaminarimon
Asakusa Subway Terminus (Ginza Line)
Azuma Bridge
Asakusa Postoffice
Telephone Office
Asakusa Subway Station (Metropolitan Subway Line)
to Ueno
Tawaramachi Subway Station (Ginza Line)
Komagata Ni-chome
Komagata Bridge
N
Key to symbols:
(T) theater
30 streetcar no.
37 streetcar line ends
Katsura-cho
SUMIDA RIVER
to Okachimachi
Umaya-bashi
to Kuramae

treasure.' Inside the gate are stored valuable sutras belonging to the temple. A pair of colossal waraji straw sandals (for the Nio, or king, image) hang from the gate, weighing in at 4.5 tons apiece. The gate's lantern weighs nearly 600 pounds. Approaching the temple, dedicated to the Buddhist Goddess of Mercy, Kannon, you are welcome to step up to the pot and pat incense smoke onto your skin as a purification rite, or you may shuffle off to the right and accomplish the same thing by rinsing your mouth out with water from the public trough. According to legend, the temple houses a tiny 1.8-inch gold image of Kannon, netted from the sea by fishermen, but this image has never been shown to the public. In former times all but the small hill on which the temple sits was under the sea, and was home of the famous Asakusa-nori seaweed farms. The doves around the temple are considered sacred messengers of Kannon. Special festivals are held here every May, July, and December.




See page 59 for information on subway travel.
See page 142 for Ginza subway station map.
地下
KEY TO ROUTES
Ginza Line
Marunouchi Line
Hibiya Line
Tozai Line
Municipal Line
Ogikubo
Honan-cho
Minami Asagaya
Nakano Fujimi-cho
Shin Koenji
Higashi Koenji
Nakano Shimbashi
Shin Nakano
Nakano
Naka Meguro
Nakano Saka-ue
Ochiai
Shibuya
Shinjuku
Takada-no-baba
Ikebukuro
Ebisu
Jingu-mae
Shinjuku San-chome
Hiro-o
Gaien-mae
Shinjuku Gyoen-mae
Waseda
Roppongi
Shin-Otsuka
Aoyama Itchome
Kamiya-cho
Yotsuya San-chome
Kagura-zaka
Akasaka Mitsuke
Yotsuya
Myogadani
Kudan-shita
Iidabashi
Daimon
Kokkai Giji-do-mae
Korakuen
Toranomon
Kasumigaseki
Takebashi
Hibiya
Shimbashi
Oke-machi
Awaji-cho
Ocha-no-mizu
Hongo San-chome
Shimbashi
Ginza
Tokyo
Ginza
Ginza
Higashi Ginza
Kyobashi
Nihombashi
Mitsukoshi-mae
Kanda
Suehiro-cho
Ueno Hirokoji
Minami Senju
Kita Senju
Ueno
Akihabara
Edo-bashi
Takara-cho
Naka Okachi-machi
Iriya
Minowa
Tsukiji
Kodem-ma-cho
Inari-cho
Ningyo-cho
Hatcho-bori
Kayaba-cho
Tawara-machi
Higashi Nihombashi
Kuramae
Asakusa-bashi
Asakusa
Kita Koshigaya
Honjo Azuma-bashi
Toyo-cho
Oshiage

IKEBUKURO One of the pleasantest sub-cities within the Tokyo city limits is Ikebukuro (ee-kay-BOO-koo-ro). Its streets are pleasant for strolling by evening and remind the traveler of a small city remote from Tokyo, except for the mammoth consolidated railway station which is so lacking in English-language signs that finding one's train connections is largely a matter of guesswork. Also for guessing is which side of the station is which, with east and west entrances opening onto two separate city centers. The east (higashi) side is best for walking, but both centers have their advantages, what with the four department stores which cluster around the station: Seibu, Marubutsu, Mitsukoshi, and Tobu. Besides these, there is the new Shopping Park, a triple-story underground parking complex with over 100 shops represented on the first deck. This floor connects with the Marunouchi subway line. Ikebukuro can be reached from Sukiyabashi intersection by number 17 streetcar, if you aren't in a rush for time.

ARCADES All the larger hotels have shopping arcades stocked with merchandise geared to travelers' preferences where not only are goods available tax-free, but clerks speak English. Most hotel arcade shops close Sundays and around 6, 7, or 8 p.m. More Japanese shoppers are seen in non-hotel arcades, which open about 10 a.m.

International Arcade: Beneath elevated highway behind Imperial Hotel (591-8668). Open 10-8 daily.

Marubiru Arcade: 1st and 2nd floors Marunouchi Bldg. Open 9-6, closed Sundays.

Nikkatsu Arcade: Basement of Nikkatsu Bldg., (271-4527). Open 10-7, most shops close Sundays.

Nishi Ginza Denki Center: Beneath elevated railway across from Imperial (501-5910). Electronics.

Sanshin Bldg. Arcade: Facing Hibiya Park between Nikkatsu and Imperial Hotels. Open 10-7.

Shimbashi Center: Beneath elevated highway near Shimbashi station (572-0949).

Sukiyabashi Center: Beneath elevated highway, from Nichigeki plaza to Imperial area (571-0495). Open 10-9 daily. Sixty shops, first and second floors.

Shinjuku Sta.: 9:30am-9pm, 250 shops (356-2111).

DEPARTMENT STORES Open from 10 to 6 including Sundays unless otherwise noted.

Daimaru: Tokyo Station Bldg. (231-8011). Closed Thursdays.

Hankyu: At Sukiyabashi intersection (572-0301). Closed Mondays.

Isetan: Shinjuku San-chome amusement district (352-1111). Closed Mondays.

Keio: Shinjuku Station west entrance (362-2111). Closed Thursdays.

Komatsu: Ginza Roku-chome (571-5051). Open 10:30am-7:30pm. Closed Mondays.

Matsuya: Ginza San-chome (567-1211). Closed Thursdays. Another branch at Asakusa Tobu Station.

Marubutsu: Ikebukuro Station east entrance (981-2111). Closed Wednesdays.

Matsuzakaya: Ginza Roku-chome (572-1111). Closed Mondays. Branch at Ueno's Okachimachi Station.

Mitsukoshi: Nihombashi Itchome (241-3311). Closes 5:30 and Mondays. Other branches at Ginza Yonchome, Marunouchi, Shinjuku, and Ikebukuro.

Odakyu: Tsunohazu Ni-chome, Shinjuku (342-1111). Closes 6:30 and Thursdays.

Seibu: Ikebukuro Station Bldg. (981-0111). Closed Thursdays.

Shirokiya: Nihombashi Itchome (211-0511). Closed Thursdays.

Sogo: In front of Yuraku-cho Station (231-6711). Closed Wednesdays.

Takashimaya: Nihombashi Ni-chome (211-4111). Closed Mondays.

Tobu: West entrance of Ikebukuro Station (981-2211). Closed Mondays.

Toyoko: Shibuya Station Bldg. (463-0111). Closed Thursdays.

Wako: Ginza Yon-chome (561-8451). Closes 5:30 and Sundays and holidays.

GIMBEL'S ON THE GINZA Japan invented department stores--and also complimentary delivery service, price tabs, and the philosophy which places the customer's welfare above the clerk's. They easily outshine their Western counterparts--with pretty girls who greet each escalator passenger with a bow and welcome, elevator girls who bow and murmur 'thank you,' fancy foods and bakery departments, pet shops, special soda fountains and restaurants, floors devoted to exotic silks, kimono, and gorgeous obi materials, wedding chapels complete with bridal wigs and priests--topped by amusement parks on the roofs for the kids. There are travel agencies, beauty salons, florists, camera and optical sections, and shopping services for selecting, wrapping, and mailing gifts. Customers may order by telephone and pay upon delivery. Merchandise inadvertently damaged on the counter by a prospective customer may be replaced voluntarily by apologetic clerks, and merchandise damaged after sale may also be brought back for repair. For travelers, perhaps the most impor-

tant facet of department store shopping is the quality of articles displayed, for each store jealously guards its reputation for superior merchandise to the extent that manufacturers consider it feathers in their caps that such-and-such a 'depato' stocks their wares.

CHRISTMAS IN JULY Department stores are sightseeing 'musts' for tourists and one may spend hours inside one shop--particularly inviting on rainy days. The best idea is to proceed to the top floor by elevator or escalator and walk down. Department store cafes are uniformly excellent and prices are modest; visitors can be assured of good food because in their cuisine the stores once again put their reputations on the line. The language problem is acute in these (or any) restaurants, however, and you may have to gesticulate wildly to a cashier and explain that you cannot read (yo-moo deh-kee-nigh) to get a waitress to whom you can point out your eating choices from the waxwork display case. Most stores employ English-speaking department heads and there is usually an information desk on the main floor which can supply a floor plan, if not a personal shopping guide. A great many department stores have train or subway terminals connected with their buildings. Department store is depato (day-paw-toh) in Japanese.

YEN & TEN Department store basements usually feature food markets called meiten-gai--islands each of which sells its own famous specialty. These are delightful for single purchases but maddening if you're in a hurry and your shopping list is long, as you must wait at each counter while clerks painstakingly wrap each item, then proceed to the next section. Department store basements also may contain bargain sections. The street floor is devoted to sundries--make-up, foofaraw, bags, and shoes. The next two floors feature clothing and materials, while the fourth runs to kimonos and furnishings. From the fifth floor upwards are appliances, toys, tableware, crafts, art, and various restaurants, art galleries, and perhaps

a theater, with a children's playground on the roof (a good spot for city viewing). While the stores are without a doubt Tokyo's leading sightseeing attractions, they are so crowded that a visit to even one can be exhausting, with flourescent glare sufficient to make sunglasses necessary. Local girls go 'boy hunting' at the stores during the midsummer and year-ending gift seasons, when hundreds of neat-appearing university students are employed part-time. On the other hand, department stores which formerly had their pick of pretty girls for clerks are now finding it hard to compete with higher-paying cabarets, bars, etc. For your information an escalator girl bows and says 'Irasshaimase' about 20,000 times a day, in case you want to find someone who can teach you the correct pronunciation of the word 'welcome.'

SHOPPING HOURS 9 or 9:30 a.m. to 8:30 or 9 p.m. seven days a week usually. Department stores generally stay open from 10 to 6 including Sundays but close one weekday; but during the Chugen gift-giving season (the last half of July) and the Saimatsu gifting season (early December to Christmas) 'depatos' customarily remain open until 7 or 8 p.m. seven days a week. Although department stores are open on Sundays, the day is one of the worst for browsing because of crowds, especially on the Sunday following the 25th, the traditional Japanese payday. Some old-line prestige merchants close their shops on Sundays.

OFFICE HOURS 8 or 9:30 a.m. to 5 or 6 p.m. with a usual lunch break from 12 to 1. Most offices work a six-day week with Sundays off. Most close on Jan. 2nd, 3rd, and 4th and some close during the April 29th to May 5th 'golden week.' Most also close during the listed public holidays.

BANKING HOURS 9 to 3 weekdays, 9 to 12 on Saturdays. Tokyo airport's exchange facility is open 24 hours a day, seven days a week.

CURRENCY EXCHANGE REGULATIONS All currency must be declared when entering Japan. Any amount of any currency may be brought in and any amount of overseas currency may be taken out, but no more than ¥20,000 ($55.56) in Japanese yen may be taken out of the country. Any amount of Japanese yen may be reconverted into the original foreign currency before leaving Japan, providing evidence of legal exchange for an equal amount is exhibited. Travelers checks and other instruments of payment may be imported and exported without restrictions, but can be cashed only at banks or official money changers. Currency may be legally exchanged only at authorized money changers, which include leading hotels, 'no tax' souvenir shops, and most banks. Be sure to bring along your passport. Banks subtract a small commission (hours 9-3 weekdays, 9-12 Saturdays). Tokyo airport's money changer is open 24 hours a day, and most hotel change counters stay open evenings. Military Payment Certificates may be converted at the U.S.O. on the Ginza opposite the Matsuya department store. Hours noon to 8 every day, telephone 561-2086.

CURRENCY U.S. $1 equals about ¥360 (yen). ¥100 equals U.S. 28¢. For quick calculations, divide the Japanese price by four. Paper currency: ¥10,000, ¥5,000, ¥1,000, ¥500, ¥100. Coins: ¥100 (silver), ¥50 (larger, of nickel), ¥10 (copper), ¥5 (brass), ¥1 (aluminum and practically worthless). ¥10,000 notes are practically impossible to convert into small change, except at money changers and shops where you are making a large purchase. If you hold the more expensive banknotes up to the light, you will see a face looking out at you through the unprinted window. Large denomination travelers checks can be troublesome to cash, and it's a good idea before heading out into the boondocks to convert travelers checks into yen to cover your estimated expenses. Counterfeit ¥10,000 banknotes are now on the market, serial no. AH727-521-E, identifiable by the jet prefix, AH 727!

BARGAIN SALE FOR TOURISTS All 'luxury items' listed below have a 20 per cent excise tax hidden in the price. As a temporary visitor to Japan, you are exempted from paying this built-in tax, and by executing a few forms provided by the store a reduction from the marked price will be made. Points to remember: (1) You must have your passport with you. (2) The shop must be an authorized 'no tax' establishment. (3) You must ask for the discount, as few shops will bother to remind you. (4) You must retain copies of the documents and surrender them to customs on leaving Japan. (5) On leaving Japan, customs may demand to see the items purchased tax-free, or the mailing receipts therefrom. Remember that the 20 per cent is already included in the price and an authentic tourist discount means that the marked price will be reduced by 16 per cent or so. You will still have to pay a 10 per cent government tax on hotel room, meal, and bar bills (including tax on service charges added by hotels), and 15 per cent on all food and liquor served in restaurants and bars.

TAXED LUXURY ITEMS (tourist discounts possible)

- ☐ Cameras, projectors, binoculars, telescopes
- ☐ Radios, phonographs, recorders, portable TVs
- ☐ Pearls and all items decorated with pearls
- ☐ Time pieces, watches, and sporting firearms
- ☐ Articles used for interior decoration purposes
- ☐ Tea ceremony and flower arrangement kits
- ☐ Dolls, toys, chess sets, and 'go' sets
- ☐ Ivory, coral, or articles made of tortoise shell
- ☐ Lacquered metal lighters or personal ornaments
- ☐ Articles made, plated, coated in precious metal
- ☐ Articles made of cloisonne; ceramic ware; furs

MEMO FOR AMERICANS U.S. Customs officers will seize any merchandise you've acquired which originated in Red China, no matter where you bought it. It's a good idea to check with the consulate before buying jade, human-hair wigs, Chinese art and antiques, Coromandel screens, Chinese-carved ivory, etc.

TOKYO—SANTA-SAN'S WORKSHOP

Gifts for Men
*Binoculars and microscopes
*Bone chess and go sets
Brief cases, shaving kits
*Cameras and projectors
*Cultured pearl accessories
Fishing rods and reels
Gas cigarette lighters
Happi--fitted, monogrammed
Pajamas--silk, tailored
Shirts--silk or Egypt cotton
Sporting goods, *rifles
Tailoring--slacks, suits, etc.
*Transistors, hearing aids
*Watches, alarm & date

Gifts for Women
*Cameras, opera glasses
Cigarette cases, lighters
Crystal, bone, woodenware
*Cultured pearl accessories
*Furs, Japanese mink
Geta or zori, with tabi
Kimono, obi, & accessories
Manicure kits, sewing kits
Music boxes, compacts
Purses, overnight bags
Silk cocktail/evening bags
Silk scarves, silk yardage
Slips--silk, hand-embroidered
Stationery and silk fans
*Transistor pocket radios
Umbrellas--hand-printed silk
*Watches & travel clocks

Gifts for Children
Artist's colors and brushes
Band & orchestra instruments
Bicycles, tricycles, buggies
*Cameras, microscopes, binoc.
Children's clothes, knitwear
*Children's radios, watches
Children's wall clocks, cuckoos
Dolls, dollhouses, furniture
Model railroads, planes, boats
Photo albums, briefcases
Sporting goods, air rifles
Toys, games, pedal cars

Miscellaneous Gifts
Bamboo, straw ware, rice paper
Bangasa paper umbrellas
Carving knives, steak knives
Carvings, noh masks, swords
China, tea sets, sake sets
Christmas cards--woodblocked
*Clocks--mantel and wall
*Feudal dolls and costumes
*Flower arrangement kits
Folding screens--floor or wall
Gas-heated wooden bathtubs
Geisha wigs & samurai wigs
Hand-covered photo albums
Intercoms & telephone gadgets
*Ivory, coral, tortoise shell
Japanese musical instruments
Japanese records, hi-fi parts
Lacquered tables, tableware
Model auto racing equipment
Motor scooters, bikes, cycles
Paintings, frames, art supplies
Pearl oysters in cans
Pianos, organs, instruments
Plastic flowers & foliage
Raw silk drapes, undyed
*Recorders, portable TVs
Rice cookers, 110V electric
Silk-covered zabutons
*Silver serving pieces
*Tea ceremony kits, pots
Woodblock prints, silk scrolls

Services
Firearms engraving
Picture framing
Portraits from photographs
Silver flatware duplication

Foods to Go
Boiled bamboo shoots
Boiled hokki clams
Broiled mackerel, eels
Dried or toasted seaweed
Green tea (Yamamoto-yama)
Pickled vegetables (Shuetsu)
Smoked baby clams (Kokubo)
Smoked or boiled oysters

*Indicates price tag includes hidden 20% tax--ask for tourist mark-down.

Men's shoes & socks									
U.S. & England	5	5.5	6	6.5	7	7.5	8	8.5	9
Continent shoes	38-39		39-40	40-41		41-42		42-43	
Continent socks	9.5	10	10	10	10.5		11		
Japan shoes (mon)	9.5	9.7	10	10.3	10.5	10.7	11	11.3	11.5
Japan shoes (cm)	22.9	23.6	24.2	24.8	25.4	26	26.6	27.2	27.8
Japan socks (cm)	22		23	24	25	26		27	

Men's shoes & socks (continued)							
U.S. & England	9.5	10	10.5	11	11.5	12	
Continent shoes	43	44	44	45	45	46	
Continent socks	11.5		12			12.5	
Japan shoes (mon)	11.7	12	12.3	12.5	12.7	13	
Japan shoes (cm)	28.4	29	29.6	30.1	30.8	31.4	
Japan socks (cm)	28		29		30		

Women's shoes							
U.S.A.	4.5-5	5.5-6	6.5-7	7.5-8	8.5-9	9.5-10	
England	3.5	4.5	5.5	6.5	7.5	8.5	9
Continent	36-37	37-38	38-39	39-40	40-41	41-42	43
Japan (mon)	8.7	9.3	9.7	10.3	10.7	11.3	11.7
Japan (cm)	21.2	22.4	23.6	24.8	26	27.2	28.4

Women's stockings							
U.S. & Europe	8.5	9	9.5	10	10.5	11	
Japan (cm)	21	22	23	25	26	27	

Men's shirts (neck sizes)									
U.S.A.	13.5	14	14.5	15	15.5	16	16.5	17	17.5
Japan (cm)	35	36	37	38	39	41	42	43	44

Men's shirts (sleeve lengths)					
U.S.A.	29	30	31	32	33
Japan (cm)	73	76	79	81	84

Inches to centimeters: trousers, skirts, etc.																	
Inches	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38
Centimeters	50	53	55	58	60	63	65	68	70	73	75	78	80	83	85	88	90	93	95

Inches to centimeters (continued)														
Inches	39	40	41	42	43	44	45	46	47	48	49	50	51	52
Centimeters	98	100	103	105	108	110	113	115	118	120	123	125	128	120

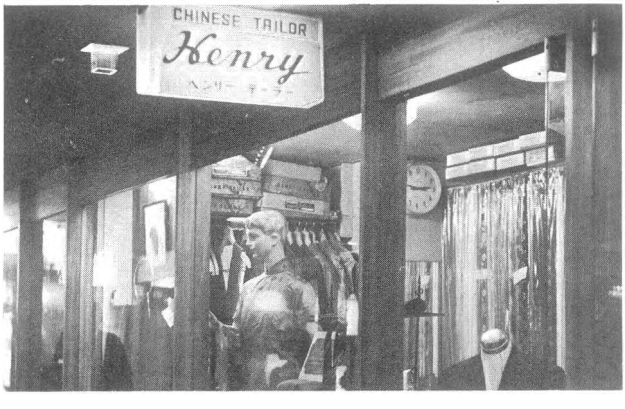
FABRIC SHOPPING MEMO Average lengths for women's tailoring, based upon 36-inch-wide material: dress 2.5 to 4 meters, dress and jacket 4.5 to 5 meters, suit 3.5 to 4 meters, skirt 1.5 to 3 meters, blouse 1.5 to 2.3 meters, evening dress 4 to 7 meters, and for a coat 4 meters or more.

ELECTRIC CURRENT 100 volts AC 50 cycles. Outlets are American style. U.S. gadgets run sluggishly.

HENRY TAILOR ホテル・ニュージャパン、ホテル・オークラ

Two locations: Hotel New Japan Arcade, tel. 581-5511 ext. 408, hours 9:30am-6:30pm daily except Sundays. Hotel Okura Arcade, tel. 582-0111 ext. 330, hours 10am-7pm daily except Sundays.

This is one of the oldest Chinese tailor shops serving travelers, diplomats, and foreign residents of the Far East, soon to celebrate its 50th year of business. 20 per cent of Henry's customers are repeat clients—who now pass up Hong Kong's mass production to obtain the superior fabrics (domestic and imported), iron seams (only silk thread is used), and painstaking finish only available here in Japan. Airline, men's and women's tailoring, dresses of silk brocade—all fittings timed to meet travel schedules.



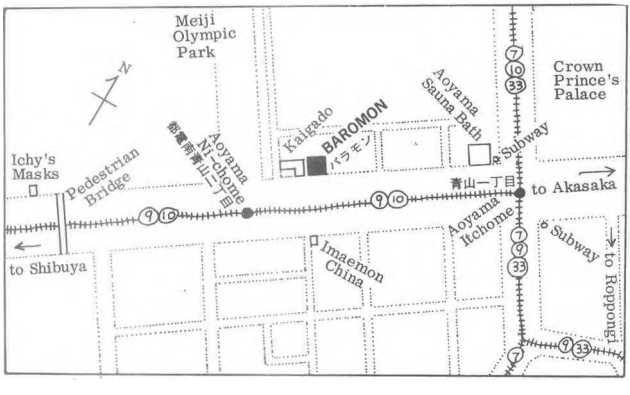
BAROMON & CO. バラモン 北青山 2 丁目

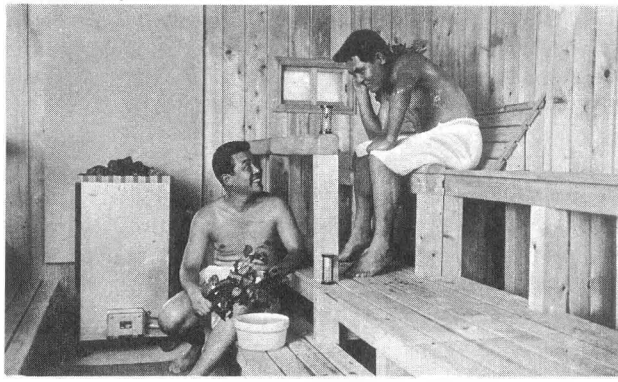
Kita Aoyama Ni-chome near the entrance to Meiji Olympic Park on Aoyama-dori. Hours 9am-6:30pm. Cl. Sun., hol. Tel. 402-5666. Branch: Sanno Hotel.

The Baromon Royal Hong Kong tailors have more than a half century of experience. This is reflected in their favored patronage by Tokyo-stationed diplomatic personnel and business community leaders.

Baromon's pride themselves on being men's personal tailors--satisfied only with perfection in their workmanship, their fabrics drawn from wide selections of British and domestic fabrics for all seasons. Both American and European styles are available.

Baromon will send a car to pick you up from your hotel if you desire. Special service on request.



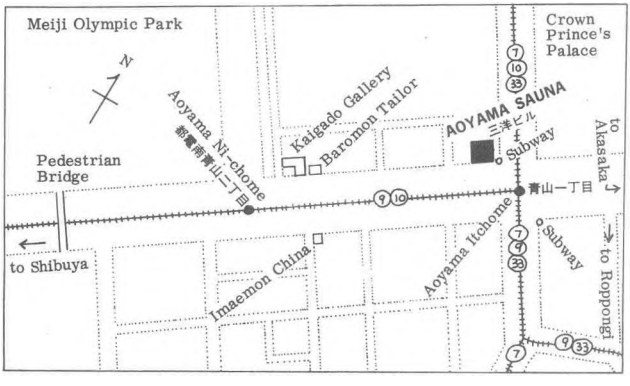


AOYAMA SAUNA BATH 青山サウナ 三洋ビル 青山北町 1

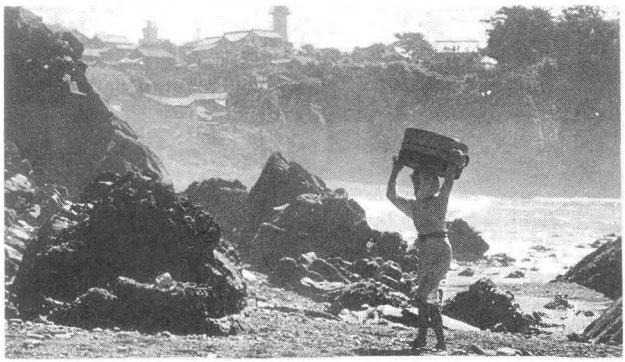
Sanyo Bldg. by Aoyama Itchome subway stop. Tel. 403-6054/5. Hours 11am-11pm daily.

A deluxe Men Only Finnish sauna not far from the Akasaka hotel district. For ¥800 you may enjoy a luxurious course of invigorating dry heat and deep bathing, or for ¥1,500 the complete sauna bath and Japanese massage by pretty masseuses. You're also at leisure to have a smoke or drink in the lounge, and the gourmet's Aoyama Steak House is downstairs.

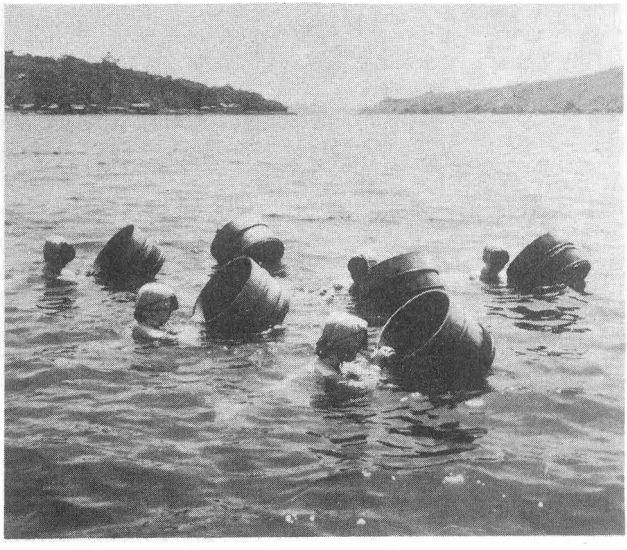
The famous Finnish sauna cleanses the pores and stimulates the circulation, and tones up the metabolism. Enthusiasts say insomnia, neuralgia, gastric upset, and fatigue are effectively alleviated by sauna. Refreshing as sleep, it's a treat for the complexion.



THE CLAM THAT MANS UP The elusive secret of pearl cultivation is the tiny clamshell bead which is inserted along with graft tissue from another 'oyster' into the adductor muscle of the host 'oyster.' Diameter of the pellets range from 2 mm. to 10 mm. Some 500 tons of cultured pearls are produced here every year--those with a diameter of 7.8 mm. are graded 'large,' those 6 to 7.8 mm. are 'medium,' and sizes 4.5 to 6 mm. are 'small.' Anything less is rated 'minute' or 'sub-minute.' The satiny nacre coatings are mostly calcium carbonate--much like chalk--and these are cemented together with a tooth-like substance called conchiolin. A high quality, thick-coated cultured pearl is actually lovelier than a natural pearl as far as the evenness of its layers are concerned.



SAKS & THE DIVING GIRL Half the value of an 18-inch graduated necklace is represented by the four or five large pearls which make up the center. A pearl stickpin or set of studs is a handsome gift for a man; for women the arbiter elegantiae is a double or triple strand necklace of 10 mm. pearls with perhaps a diamond clasp. Add a bracelet of pearls and gold, earrings of diamonds and pearls, and a large and distinctive pearl pin and you need little else to complete a basic jewel wardrobe good for a lifetime. Japanese cultured pearls are also marketed in Hong Kong at comparable prices, but the widest selection of setting designs and pearls of every possible variety are quite naturally more available here at the original source.



CREAMIES, PINKIES & SMUDGIES Pearls, generally speaking, should compliment the skin pigmentation of the wearer, as compared with the inside of the wrist. Brunettes or tan skins are flattered by cream pearls; blondes and redheads, with fair skins, should wear pink pearls. Platinum blondes do best with grey-white pearls or with any of the new shades of blue pearls which compliment blue eyes and blonde, platinum, or gray hair. Besides odd gray-brown shades, Kyoto's freshwater Lake Biwa pearls are coming out in gold tints flattering to beige and brown wardrobes. A graduated horse collar is better for wide necks, while 15-inch chokers minimize long necks. 28-inch opera length strands are becoming fashionable, some in sets combining varying-length strings of white and 'black' (or blue) pearls, perhaps offsetting a strand of jade or coral. Other combinations to consider: a necklace of pearls alternating pink-black-pink-black; a ring of pink, white, and black pearls; or earrings of contrasting colors. For a real touch of elegance, try a sculptured jade clasp for your white pearl strand.

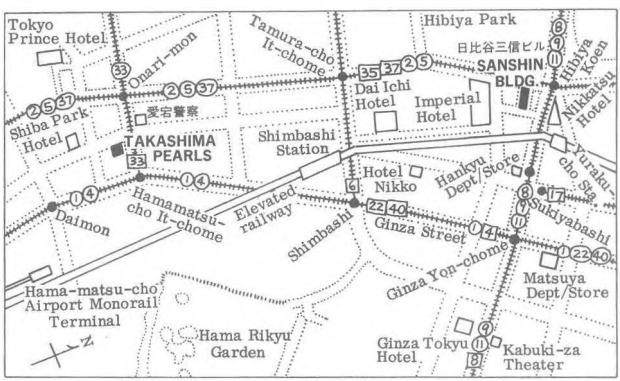
THANK HEAVENS FOR LITTLE PEARLS Cultured pearls (yoshoku shinju) are among Japan's best buys, an item so many travelers regret having failed to acquire at all, or in sufficient quantity. At 'no tax' shops, the Japan price is about 33 or 50 per cent the American price. Prices vary among the 1,400-odd companies which produce pearls. Unless you happen to be a pearl expert or are shopping for cheap bargains, buy from the top dealers to be assured of receiving full value for your money. These include Takashima Pearls, Pacific Pearls, H. Ono Pearls, Kuki Pearls, Sion Pearls, Asahi Shoten, and Matoba Pearls—plus Takane for shell pearls. Natural pearls cost about ten times as much as cultured. Besides Lake Biwa, Japanese pearls are being cultivated in Australia, Burma, Fiji, North Borneo, Thailand, and the Philippines. Hong Kong is also starting farms.

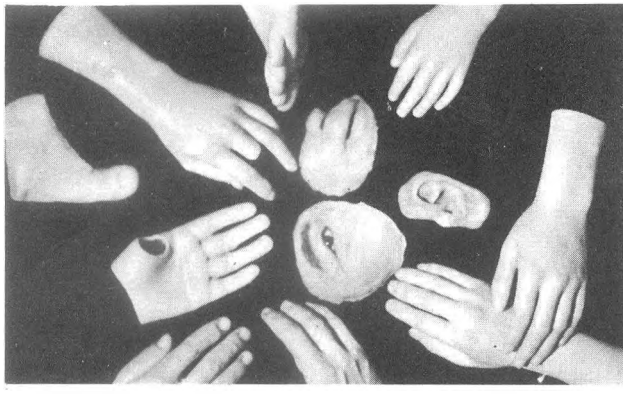
TAKASHIMA PEARLS 日比谷三信ビル又は愛宕警察斜向い

(1) Sanshin Building Arcade (facing Hibiya Park, between Imperial and Nikkatsu Hotels), tel. 591-4662, hours 9:30am-5:30pm daily. (2) Main store across from Atago police station (near Tokyo Prince Hotel), tel. 432-1601/4, hours 9am-5pm daily. Tax-free prices and lavish selections. Air-conditioned.

Takashima is one of the world's largest pearl cultivators, with farms at Hiroshima, Nagasaki, and Kochi — plus Takashima's famous South Sea Pearl farm in tropical Zamboanga in the Philippines.

The finished elegance of Takashima's collections represent the efforts of 3,000 harvesters, designers, and craftsmen of this 64-year-old pioneering firm. Call and a free car will be sent for you at the hotel.





RECONSTRUCTIVE SURGERY One of the world's most famous researchers in the field of prosthesis (artificial reconstruction of the human body) is Professor Taichiro Akiyama, M.D., director of the Japan Medical Plastics Center in Tokyo.

Dr. Akiyama has developed revolutionary techniques in the surgical restoration of damaged or lost organs—external and internal—by duplicating body tissues and cartilage with a type of silicone.

Combining the unique talents of inventor, surgeon, and artist, Dr. Akiyama deftly creates thumbs, ears, and hands — with the patient's skin pigmentation, wrinkles, and veins so lifelike that it is impossible for an observer to detect the replacement.

Many patients from overseas come to have unsatisfactory foreign-made organs redone by Dr. Akiyama, and he is the leading producer of artificial heads, faces, and what-have-you for the movie industry.

One of Dr. Akiyama's proudest achievements is the creation of the life-giving artificial esophagus which every year saves the lives of countless cancer victims. He is also the father of Elicon, the synthetic foam, fat, and cartilage used the world over by plastic and cosmetic surgeons.

For specific information call Miss Shinohara at the Japan Medical Plastics Center, tel. 951-6600. Located near Mejiro station, the postal address is No. 462 Shimo-ochiai 1-chome, Shinjuku-ku, Tokyo.

NEGATIVE ION THERAPY A Japanese professor, Dr. Takata, has invented an electronic ion exchanger that apparently works miraculous effects on the body.

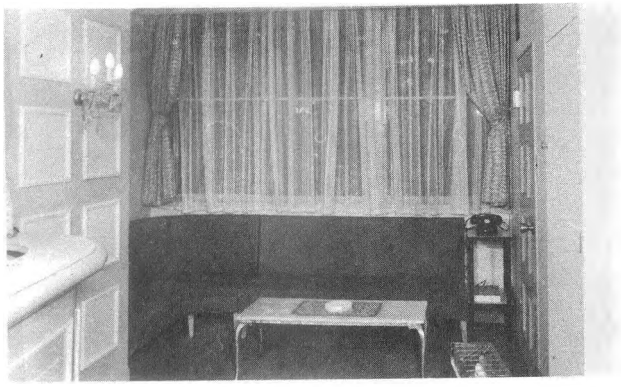
Called the Rejuvetron, daily sessions with the device stimulate the nervous system more effectively than medicines, bring about sound sleep, healthy appetite, rapid recovery from fatigue, a feeling of optimism and peace of mind—as well as normalization of blood pressure, and relief from allergies.

The disease-resistant properties of negative ions were discovered at the Univ. of Colorado. It was proven that viruses (carrying a negative charge) cannot penetrate body cells when they are negative-charged.

Constant weather changes alter the ionic balance of the body's cells, bringing on positive-charged ions that reduce resistance to viruses (including cancer), cause high blood pressure, fatigue, depression, bad temper, and increased susceptibility to attacks of asthma, rheumatism, and arthritis.

: Negative ions retard the aging process to such an extent that Dr. Takata strongly believes that anyone who uses the Rejuvetron for the brief period required each day will live to be ninety!

Distinguished scientist Dr. Akiyama fully vouches for the effectiveness of the equipment, including its value in arresting early cases of cancer. The device can be obtained through the Japan Medical Plastics Center for just $110 or ¥40,000. For English information, you may phone Miss Shinohara at 951-6600.

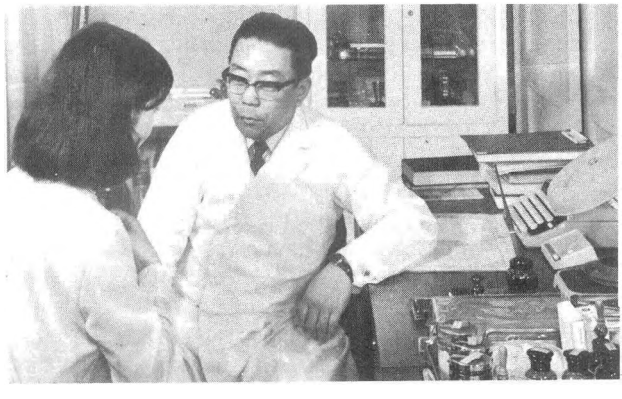


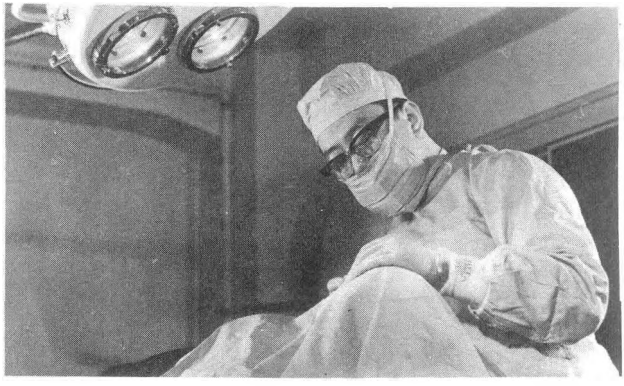
GINZA NAKAJO CLINIC 中条クリニック 銀座 4-3 田中ビル

Ginza Yon-chome #3, third floor of Tanaka Bldg., a few doors from the Ginza Mitsukoshi dept. store. Tel. 561-6416 (Dr. Nakajo speaks fluent English). Hours 10am-5pm daily, 10am-1pm Sat., closed Sun.

The clinic is directed by H. Nakajo, B.LL., M.D., Ph.D., who is American hospital-trained. One of Japan's most eminent plastic surgeons and skin specialists, he is an authority on facial wrinkle removal, using the newest Elicon Young injections. Plan on ¥20,000 per treatment (two or three required).

The most advanced techniques in plastic and cosmetic surgery are in use at the clinic. After precise planning, delicate surface operations employ ultra-sharp needles and new super-thin dissoluble sutures.



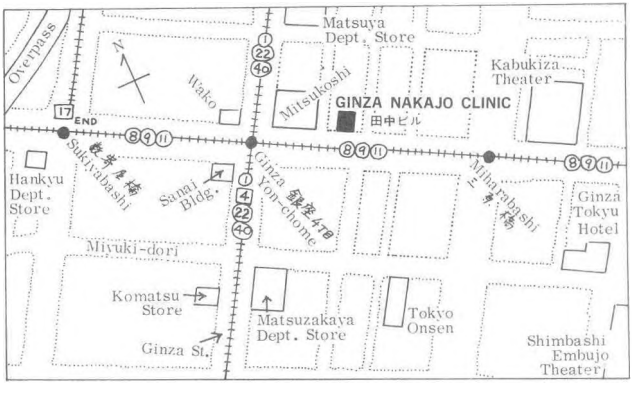


Facial surgery at the Nakajo Clinic includes corrections to the eyes, nose, ears, and chin—in each of which accurate visualization of the desired effect is vital. Preparatory mapping is applied directly to the operating surface of the skin.

For mammoplasty—plastic breast surgery—Dr. Nakajo takes advantage of the latest developments in both the Elicon injection method and Elicon inserts.

The clinic also treats skin conditions including social diseases, and handles minor surgical conditions.

Dr. Nakajo was director of the Plastic and Reconstructive Surgery Dept. at the Keio Univ. School of Medicine. He also holds a law degree. His wife is a practicing gynecologist-obstetrician, as is his mother, and the family also operates a private hospital.



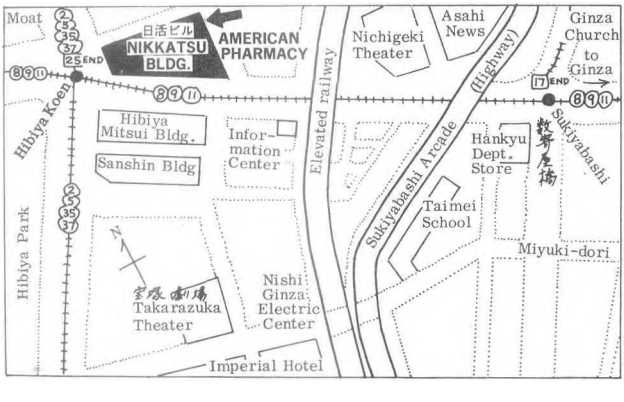
AMERICAN PHARMACY アメリカンファーマシー 日活ビル

Nikkatsu Int'l Bldg., Yuraku-cho. Tel. 271-4035. Hours 9am-7pm, Sundays 11am-6pm. Kobe branch store on Tor Road, telephone 33-1352.

Founded in 1951, the American Pharmacy is the traveler's and overseas resident's best friend, a department store of Stateside and European drugs with complete prescription service.

All personnel speak English and will gladly help with information in-person or on the telephone about Tokyo, medical problems, etc.

Besides hard-to-find health items from back home, American Pharmacy stocks baby needs, cosmetics, costume jewelry, greeting cards and stationery, party favors, kitchenware, toys, gifts, and paperbacks.

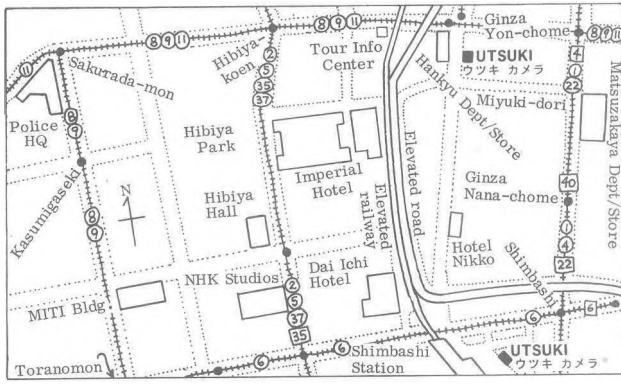


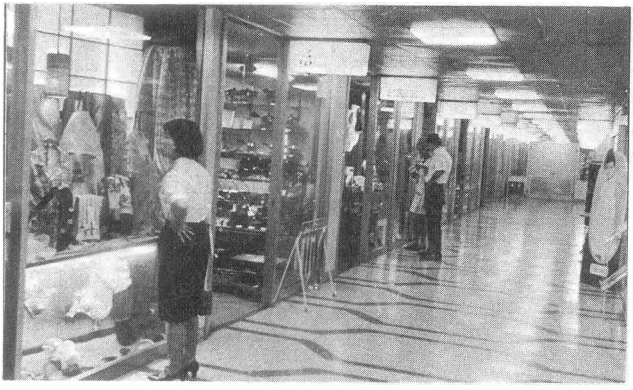
UTSUKI CAMERA ウツキ カメラ 新橋駅前ビル又はソニービル隣り

Two shops: (1) Shimbashi Eki-mae Bldg, facing Shimbashi station (Dai Ichi Hotel vicinity), tel. 573-2251. (2) Across from Hankyu dept. store, near Sony Bldg. (Imperial Hotel vicinity), tel. 573-2666. Hours 9am-7:30pm every day. Tax-free for tourists.

With two of the largest stocks of photographic and electronic products in Tokyo, Utsuki Camera offers free delivery service to anyplace in the Tokyo area, and if you telephone Mr. Nozawa (573-2251) your selection of equipment will be brought to your hotel.

Utsuki specializes in Nikon, Canon, and Asahi Pentax cameras and accessories (along with other brands) and stocks binoculars, many types of projectors, and all Sony radios, tape and video recorders, TV, etc.



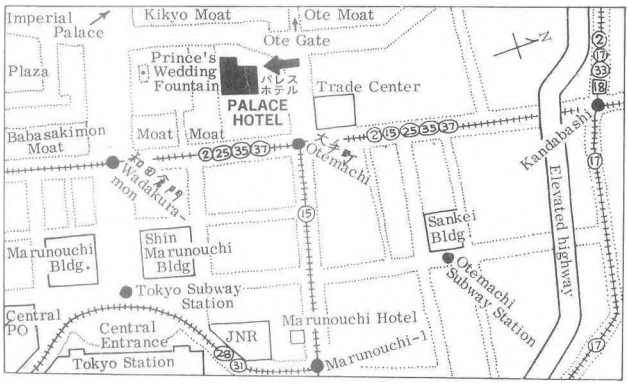


PALACE HOTEL ARCADE パレスホテル

Downstairs, Palace Hotel, Ko-kyo-mae. Tel. 211-5211. Hours 9 or 9:30am-7pm (shops vary); most are open Sundays. Air-conditioned. Coffee shop.

Because of the large numbers of air line crews who frequent the Palace Arcade, you are assured of well-experienced shop personnel, and merchandise most sought-after in Japan from 22 specialty shops.

Kimonos, happi coats, dolls, cultured pearls, watches, cameras, electronic gadgets, radios, ivory, binoculars, glasses, portable TV, recorders, silks, handbags, luggage, tailoring, dressmaking, swords, cutlery, woodblock prints, flowers, barbers, beauticians, drugs, steam baths—all in one convenient spot. English is spoken everywhere. Mailing, free packing.

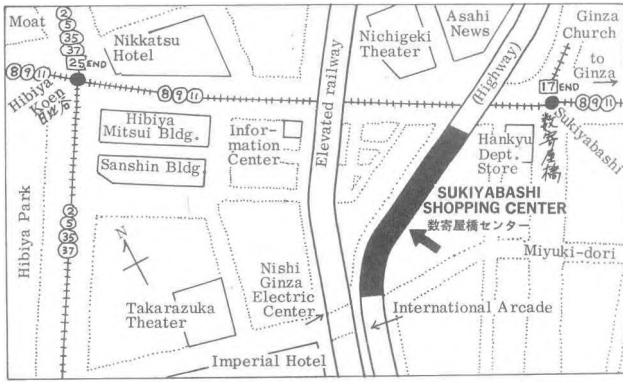


SANKEI CAMERA CO. 数寄屋橋センター

Two locations: (1) Sukiyabashi Shopping Center, tel. 571-6869, hours 10:30am-9pm daily. (2) Hotel Okura Arcade, tel. 582-5951, hours 9am-7pm daily. Another branch is in Aoyama Center, tel. 403-2006.

Sankei is unique for its convenient locations and its express developing service. Black-and-white film in before noon ready by 5pm; quick color processing.

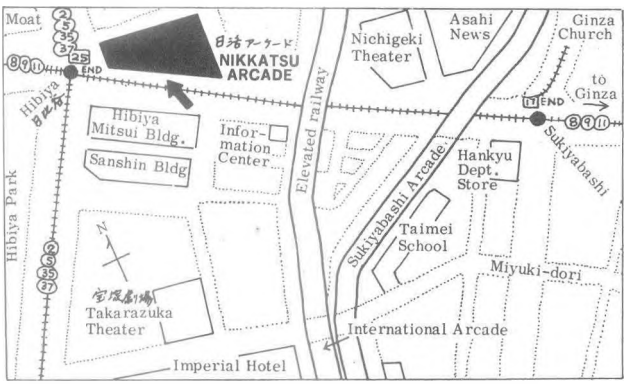
At tax-free prices: Nikon F Photomic Tn ¥65,870 up, Nikomat FTn from ¥43,790, Nikon Super Zoom 8 movie camera @ ¥49,150. Low, low prices on Canon Zoom 518 movie camera, Canon QL17 and QL19, Canon Demi EE17, and Pentax, Minolta, and other famous lines of cameras, lenses, binoculars, radios, and portable TV. Beautiful color slide collections.

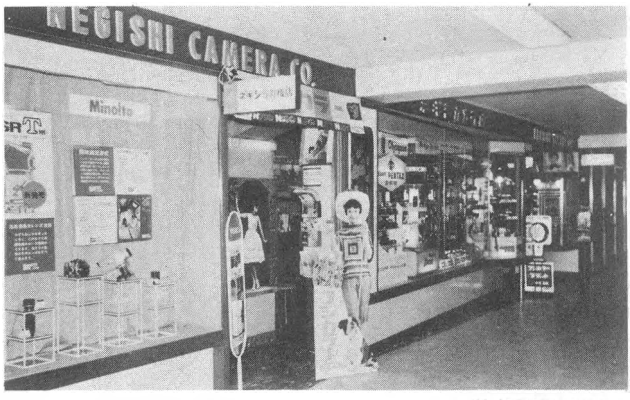


NIKKATSU ARCADE 日活アーケード

Basement of Nikkatsu Hotel Building, at the Hibiya intersection in the heart of downtown Tokyo. Telephone 271-4527. Hours 10am-7pm (some shops close on Sundays). Completely air-conditioned.

The Nikkatsu is one of Tokyo's pioneer shopping centers, enjoying the year-in, year-out patronage of the city's foreign community as well as airline crews and commercial travelers. In its eighteenth year of business, 30 member shops offer convenient one-stop tourist shopping highlighting pearls, wigs, jewelry, cameras, watches, electronics, handicrafts, tailoring, kimonos, ivory, dolls, fishing tackle, oil portraits, lighters, glassware, woodblocks, fine arts, packing, and shipping. Tax-free shops for tourists.



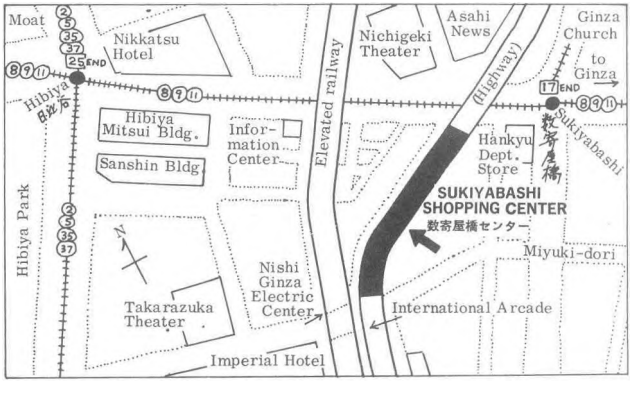


NEGISHI CAMERA CO. 数寄屋橋センター

Sukiyabashi Shopping Center (second floor). Telephone 571-7271, 571-1648. Hours 10am-8:30pm daily, closed Sundays. Ueno store, tel. 831-0320.

Negishi Camera is one of Japan's oldest camera stores, with a business reputation which goes back 46 years. Among Negishi's many longtime customers are crewmembers of overseas airlines and commercial travelers.

Negishi Camera's most comprehensive stocks are in the Nikon and Canon lines, with the Nikon F Photomic and Nikomat in the fastest-selling class along with Canon's Pellix and Super 8 movie camera. All photographic accessories plus Sony and National products are stocked. Quick color and photo processing.

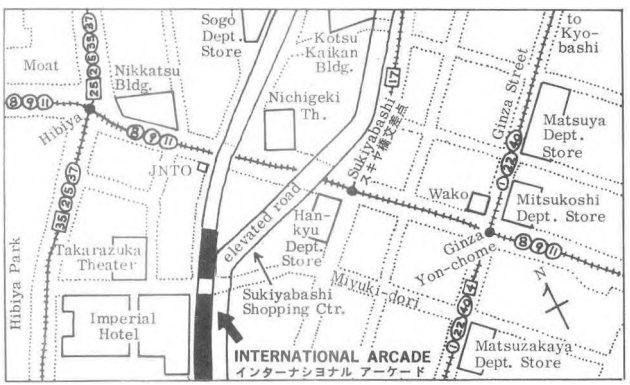


INTERNATIONAL ARCADE インターナショナルアーケード

On both sides of Miyuki-dori street in underpass behind Imperial Hotel. Two entrances. Telephone 591-8668. Hours 10am-8pm every day of the week.

In the heart of Tokyo's shopping area, the arcade's dozens of shops comprise a complete department store of merchandise most in demand by travelers. Prices are low, selections are practically unlimited, quality is topnotch, and the service is excellent.

You are invited to browse among collections of silks, cultured pearls, tax-free cameras, handicrafts, kimonos and robes, tape recorders, shell pearls, radios, toys, tailors (for shirts, dresses, and suits), furs, china, binoculars—the best of Japan. Packing & shipping service. Air-conditioned. English spoken.

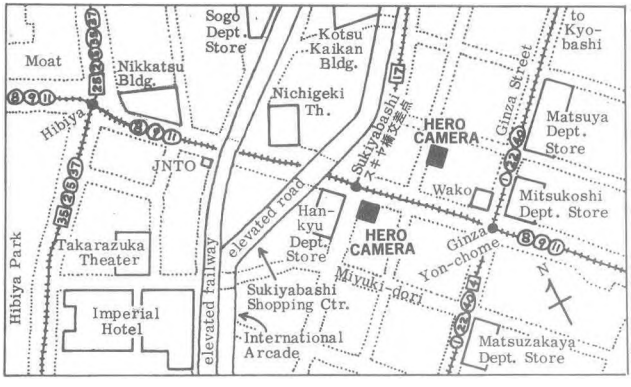


HERO CAMERA CO. ソニービル ヒローカメラ

Sony Building "Galleria" Store (floor B1) at the Ginza Sukiyabashi intersection in the heart of downtown Tokyo. Telephone 571-2614, 571-2664. Hours 10am-8pm every day. Main store at Nishi-Ginza Yonchome (No. 1). Telephone 561-8361. Hours 9:30am-6:30pm, closed Sundays. Mail inquiries invited.

Hero offers tourists tax-free a complete line of famous cameras, lenses, binoculars, transistor radios, tape recorders, and portable television sets.

Famous Sony products are displayed on the ground floor--all of which may be purchased at Hero Camera, Sony's sole sales store. Hero is an authorized money changer and is one of Tokyo's most reliable camera stores. English, French, and Spanish spoken.



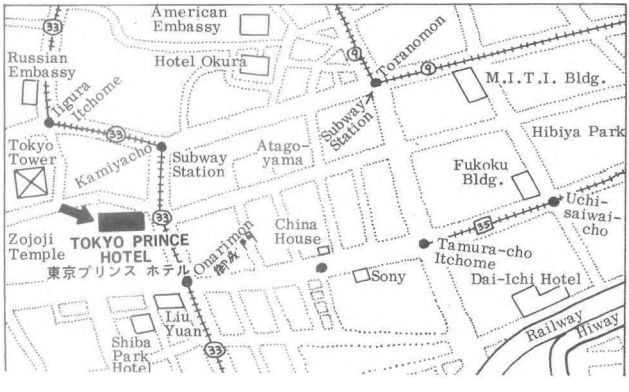
PISA ARCADE 東京プリンス ホテル

Lower level of Tokyo Prince Hotel. Tel. 434-5511. Hours 11am-7pm daily. Branch in Teigeki Theater.

Tokyo's most complete shopping center bringing you the cream of overseas and Japanese merchandise in a luxurious setting, completely air-conditioned.

Accentuating elegance, try the Pisa for books, fur, pearls, jewelry, silk, tailoring, bags, cosmetics, perfumes, and gourmet foods from abroad.

Plus boutique offerings, lingerie, kimono ensembles, cameras, electronic gadgetry, stationery and cards, china, leather, furniture, golf accessories, records, appliances, drugs, dolls, shoes, millinery, art, and men's wear. The tea lounge and all the hotel facilities are there to add to your shopping enjoyment.

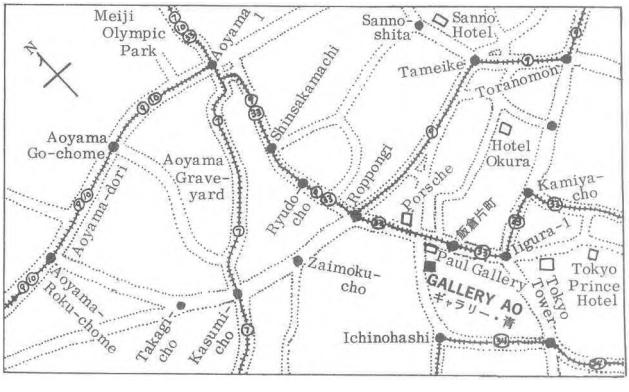


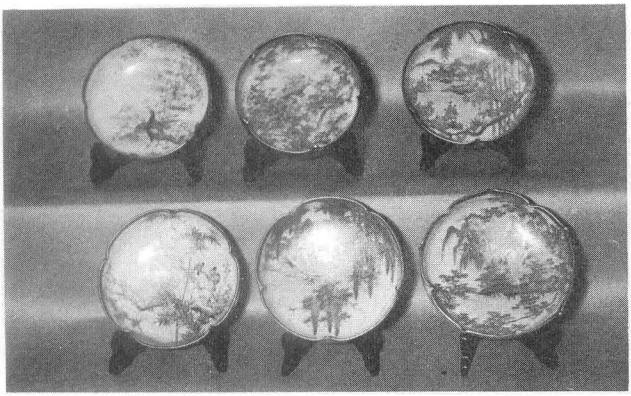
GALLERY AO ギャラリー・青 飯倉片町 角近く

2nd shop from corner, blue-white sign in Japanese, diagonally across from Porsche at Iigura Katamachi. Tel. 582-8035. Hours 10am-7pm, closed Sun., hols.

For those who appreciate genuine Japanese handicrafts on the highest creative level, elegant Mrs. Hiroko Aoki maintains a selection of masterpieces in contemporary glass, pottery, lacquerware, carved dolls, bambooware, hand-dyed fabrics, and screens.

Enjoying the friendship of leading artists of the traditional school for 23 years—including "living national treasures"—Mrs. Aoki has wide knowledge of all types of crafts and brings you the most exceptional creations at reasonable artist-to-you prices. She is also expert at making up business gift selections.



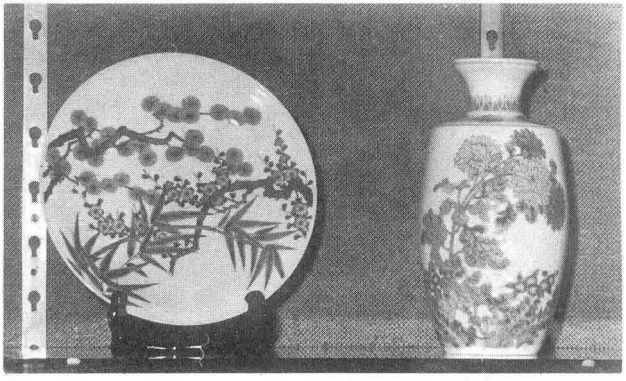


KOSHIDA SATSUMA SHOP 数寄屋橋センター

Sukiyabashi Shopping Center (2nd floor), tel. 571-8073. Hours 10am-8:30pm daily. Kyoto main store on Furumonzen St. Branch: Kyoto Handicraft Center.

Koshida began making fine pottery sixty years ago; ever since its Satsuma ware has been noted for its exquisiteness and refinement. After glazing, it is baked for a second time before application of each color, with an additional baking following each coat. 24 karat gold is then applied, baked on, and polished.

Coffee sets ¥3,500 up. Dinner services ¥28,000-¥120,000. Tea sets ¥6,000-¥9,000 up. Sake sets ¥1,000-¥6,000 up. Ashtrays ¥300 up. Also vases, lampstands, plates, cigarette boxes, candle holders, beer mugs. Packing, shipping. Guaranteed delivery.



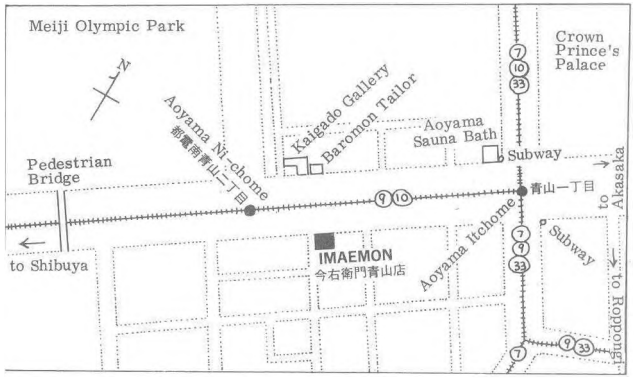
IMAEMON ART CHINA 今右衛門青山店 都電南青山二丁目

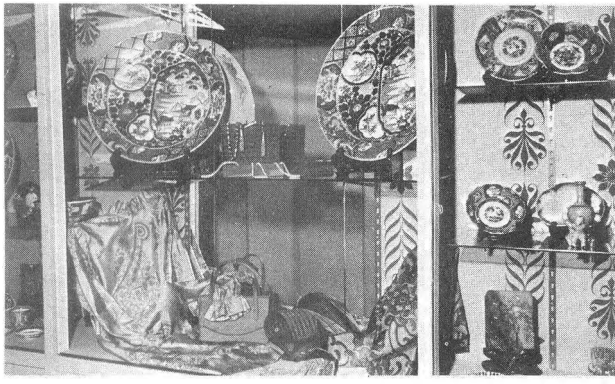
2-6-18 Minami Aoyama, across from the entrance to Meiji Olympic Park on Aoyama-dori. Telephone 401-3441. Hours 9am-8pm daily. Air-conditioned.

Imaemon the 12th is the successor to Imaemon the 1st who originated his ceramic art about 350 years ago in Kyushu's renowned Arita district.

Imaemon's ceramics are known as Iro-Nabeshima, characterized by royal blue and rich carmine designs hand-painted on bone white backgrounds. The art has been faithfully preserved from generation to generation, now designated a National Cultural Property.

Check Imaemon for both traditional and modern decorative plates, teapots, cups, and saucers for your Japan treasure chest. Mailing and free packing.



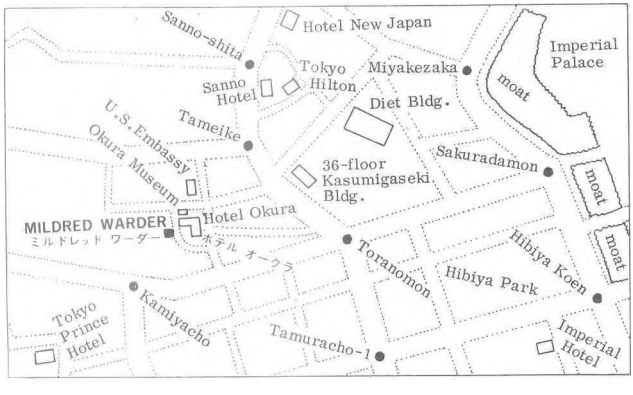


MILDRED WARDER LTD. ホテル オークラの隣り

Beside Hotel Okura (downhill from Okura Museum). Tel. 431-7976, 431-7854. Hours 9am-5pm, closed Sunday. During July and August closes noon Saturday.

In an attractive Meiji era mansion, Mildred Warder Ltd. is widely known for quality antiques reasonably priced. You'll find three showrooms displaying screens, kakemono scrolls, chests, lacquerware, rose quartz, ivory, porcelain, Kutani and Imari ware.

Nicely complimenting the Warder collection is the Design Thai Boutique—two showrooms for the famous Thai Silk line of cocktail dresses, hostess gowns, resort wear, silk dress lengths, handbags, and men's ties. An excellent gift stop for fashion accessories, colorful stuffed animal dolls, and men's cotton shirts.



THE GALLERY 帝国ホテル

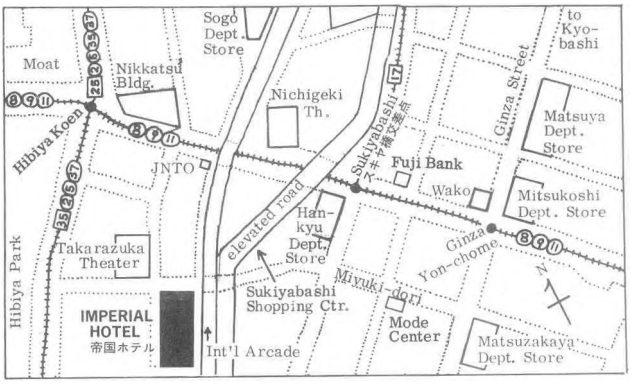
Imperial Hotel suite 1311-1315 (above the Coffee House). Tel. 501-1800. Hours 10am-6pm daily, closed Sundays. Air-conditioned.

A treasury of Oriental fine and decorative arts, also a boutique filled with custom and imported apparel.

You will find Japanese chests, Chinese antiques, ancient screens, lacquer, porcelain, Buddhas, lamps, and furniture (they're agents for Charlotte Horstmann of Hong Kong).

The Gallery Boutique specializes in knits from Israel, Italy, and Japan—all in western sizes.

Just meeting the delightful owners of The Gallery is reason enough for stopping by—longtime European residents who'll gladly assist you with tips on Tokyo.

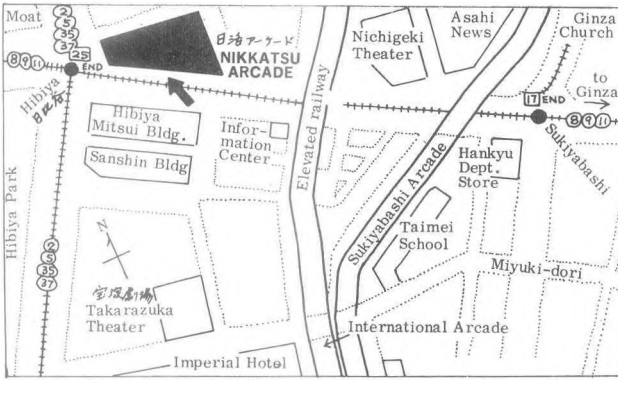


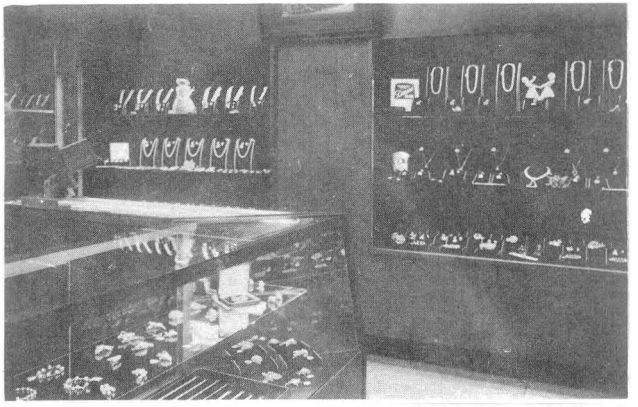
MATOBA & CO. マトバ真珠 日比谷角 日活アーケード

Nikkatsu Arcade (basement floor of Nikkatsu Hotel building), Yuraku-cho. Telephone 271-2170. Hours 10am-6:30pm daily. Tax-free for tourists, with a 'welcome' gift for customers who bring in this book.

With one of Tokyo's largest stocks of cultured pearl accessories, and a long-established clientele of diplomats and foreign residents, Matoba's watchword is "Everything in Pearls." Matoba's master designer has been with the company for more than 20 years.

Opulent South Seas pearls and freshwater pearls in full array, and cultured pearl necklaces @ ¥3,600 up, earrings ¥1,200 up, rings ¥900 up, and opera strands ¥5,400 up. Custom clasps in silver, white gold, jade, diamonds, and rubies. Mail order inquiries invited.

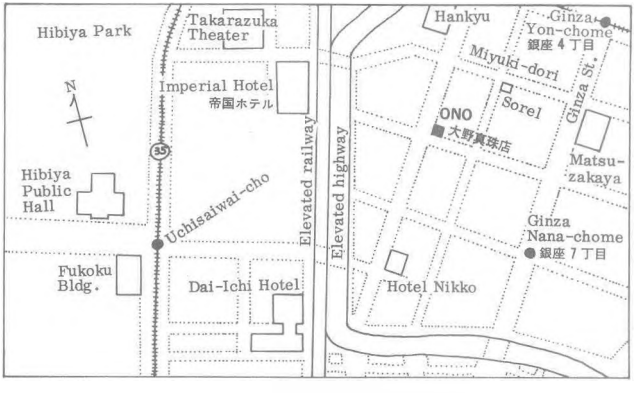


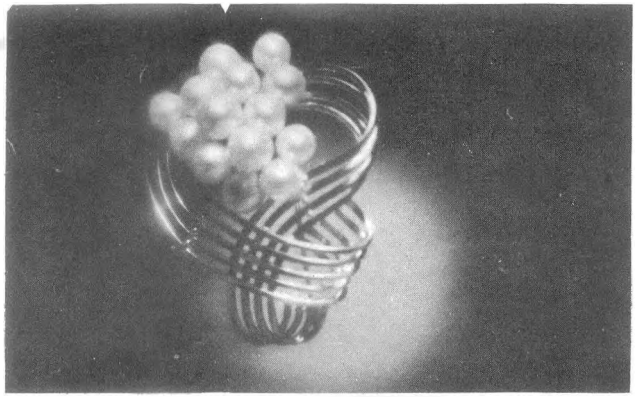


H. ONO PEARLS 大野真珠店 西銀座 6-1

Ginza-Nishi Roku-chome (No. 1)--across street from Dentsu. Telephone 571-6788. Hours 10am-8pm (closed some Sundays). Yokohama store: Motomachi Yon-chome, telephone 64-0478, hours 9:30am - 6pm except third Mondays. Branch in South Pier passenger lobby, telephone 20-7851. Open on ship days.

The owner, Miss Hideko Ono, was personal secretary to the late "Pearl King" for 17 years, and has operated her own pearl business for 15 years. Ono's deal only in pearls of perfection, treating each purchase as a once-in-a-lifetime acquisition to be chosen with the greatest care. You may choose from wide selections or order custom work. You may telephone Ono's anytime for cultured pearl information.

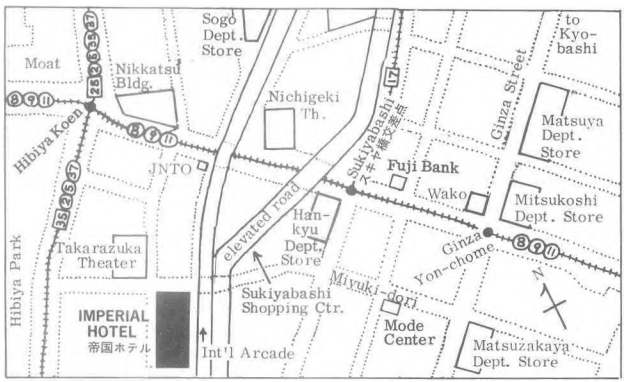




ASAHI SHOTEN 帝国ホテル アーケード 旭商店

Imperial Hotel Arcade (telephone 591-2814), Nikkatsu Arcade (telephone 271-9336), and Asahi Art Center in Nikkatsu Arcade (telephone 271-6260). Open every day 9am-7pm and Sundays 10am-6:30pm.

Asahi Shoten is one of the oldest names in cultured pearls with a business history of 40 years in the same Imperial Hotel location. The company is proud of its long-standing reputation for quality, integrity, and its magnificent collection of pearl designs produced by the Asahi staff of craftsmen. Special attention given settings assures lovely, yet damage-resistant, long-lasting mountings. Among Asahi personnel are many who have been selecting pearls and fitting styles to customers' needs for more than a decade.



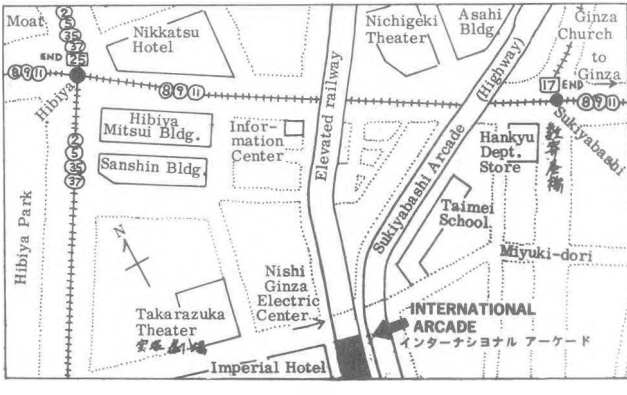
KUKI PEARLS くき真珠 インターナショナルアーケード

International Arcade (next to Imperial Hotel). Telephone 501-5675. Hours 10am-7:30pm daily, 10am-6pm Sundays.

For shoppers who don't know pearls, Mr. Masaru Kuki is a good man to know. Twenty years with the world's largest pearl firm—of which he was a director—he spent fourteen years in the United States as the company's official representative.

With everything from freshwater pearl ropes to spectacular South Seas pearls, including the striking new black pearls so popular in Europe, Mr. Kuki is a specialist in pearl creations of unusual beauty.

If you'd like to do your pearl browsing in the comfort of your hotel, Kuki's will gladly send a selection.

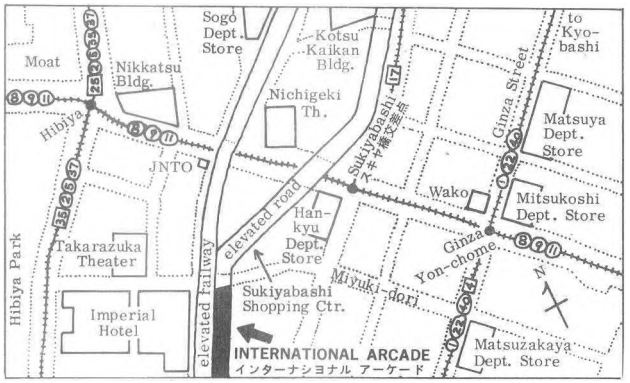


SION PEARL CO. インターナショナル アーケード

Last shop in International Arcade (next to Imperial Hotel). Tel. 501-4618. Hours 10am-7pm; Sundays 10am-6pm. Selections brought to your hotel anytime.

Sion (autumn flower) Pearls are the enterprise of youthful singing star Moeko Sawarabe, Paris-schooled recording star (Victor) and seven years coloratura soprano in the famed Takarazuka troupe (her monthly children's records are always sold out, in advance).

Moeko's shop is an oasis of kindness, reasonable prices, and reliability—featuring perfect, baroque, and semi-baroque pearls, plus freshwater gems. New and exclusive jewelry designs are the work of Sion's custom designer. Clasps can be sapphires or rubies. Original jewelry designing is a specialty (one month).

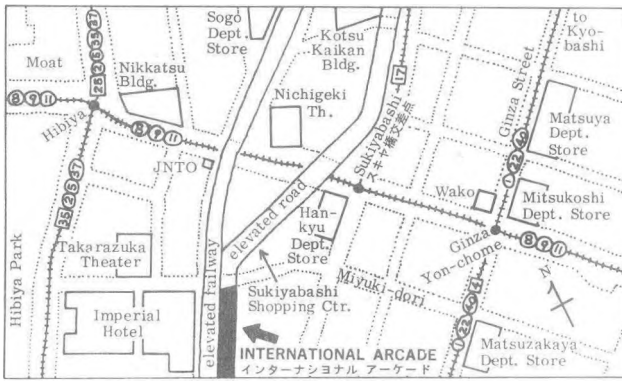


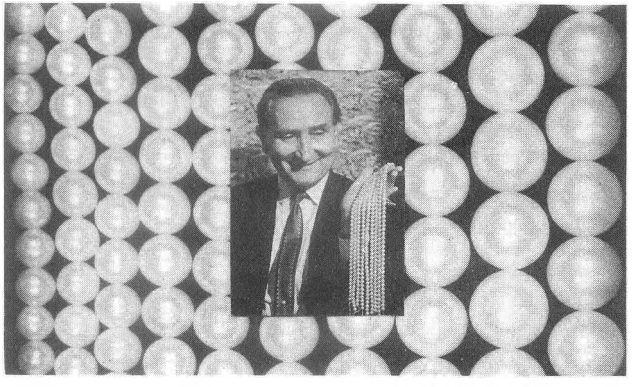
TAKANE SHELL PEARLS インターナショナル アーケード

Sold in Takane Gift Shop, International Arcade, tel. 591-2764. Hours 10am-7pm daily. Air-conditioned.

One of the most remarkable "buys" to be found in Japan. Formed by spraying powdered pearl shell onto pearl shell spheres. The resulting man-made shell pearls are nearly impossible to distinguish from natural or cultured pearls without a microscope.

Because ¥4,000 buys a shell pearl strand easily the equal of a ¥180,000 cultured pearl necklace, few travelers can resist taking home lovely ensembles. Pins, pendants, earrings, bracelets, and jade-and-shell pearl ropes. Ideal for filling large gift shopping lists. Takane's best customers are ambassador's wives; even the family of a recent U.S. president.



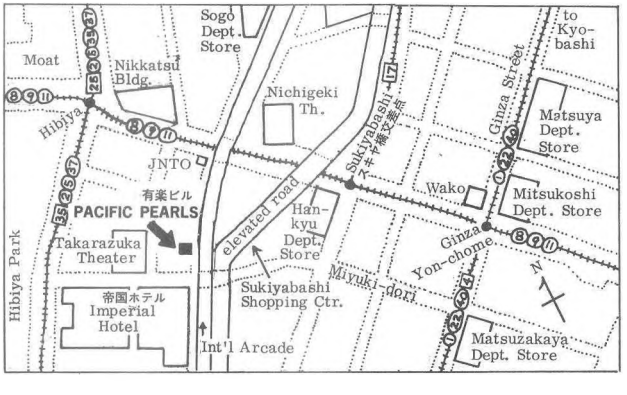


VOLL'S PACIFIC PEARLS 591-5577 へ（住所お知らせします）

Facing overpass on lane near Imperial Hotel (CPO Box 720, Tokyo). Tel. 591-5577. Branch in International Arcade: Pacific Pearl Mart. Closed Sundays.

With 30 years in the cultured pearl business in Japan, personable Rudolf Voll belongs to the inner circle of world pearl experts.

He can advise you on how to spot bleached and artificially-dyed pearls, and maintains that the purchase of pearls is a matter of confidence. "Perlenkauf ist Vertrauenssache," he says in his native German. Knowing international tastes, color preferences and styles from yearly trips abroad, he counsels you on buying for investment quality and international value. (Photo shows actual pearl sizes, 5mm to 10mm.)



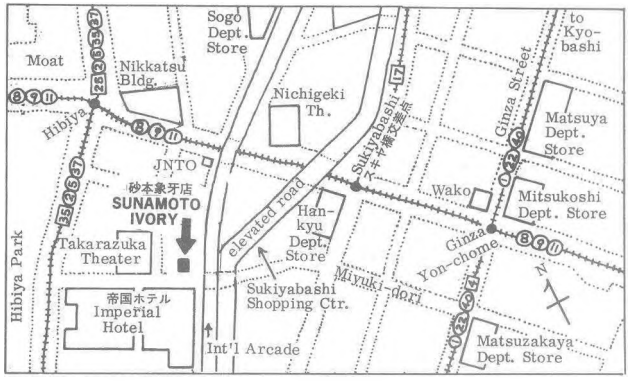
SUNAMOTO IVORY 砂本象牙店 帝国ホテル新館前

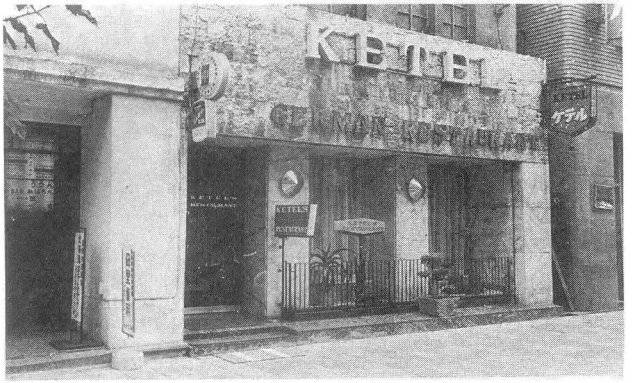
Sunamoto Building, opposite Imperial Hotel (shop is located inside the Sakai Co.) Tel. 591-5610. Open every day. Established in 1884. Owner-manager Mr. Seiichiro Sunamoto is Tokyo's senior ivory dealer.

The carvings of Japan's foremost ivory artists are displayed in profusion, including rare and beautiful collections of tiny netsuke charms originally designed as kimono fobs for money bags and pill holders. Most have been given a soft antique finish.

Netsuke ¥1,800 - ¥50,000. Earrings, necklaces, bracelets ¥350-¥5,000. Chess sets ¥2,800-¥80,000. Exquisitely tinted ivory flowers and fruit ¥15,000 up.

Because of their portability and increasing value, ivory carvings are considered "gifts of a lifetime."



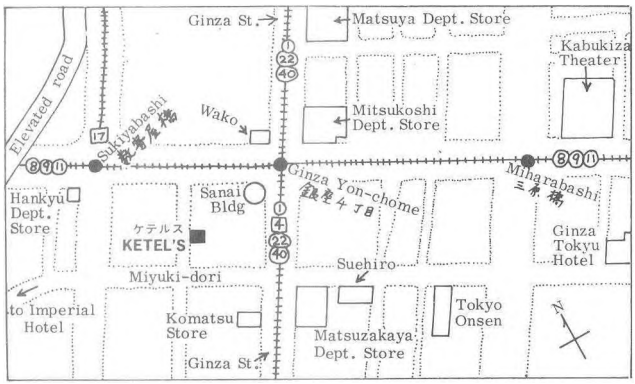


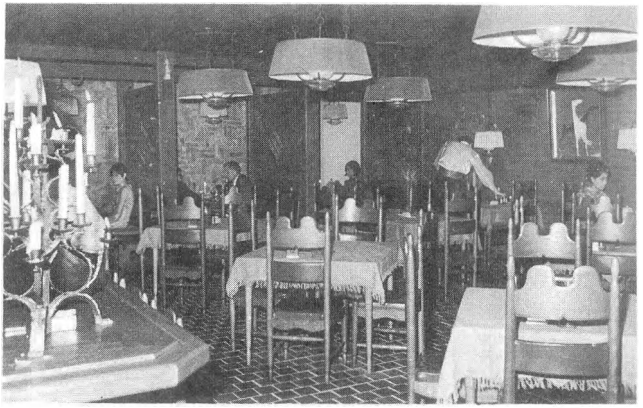
KETEL'S GERMAN RESTAURANT ケテル 並木通り

Ginza Nishi Go-chome (on Namiki dori). Tel. 571-5056, 571-4642. Hours 11am-10:30pm daily. Reservations: a good idea. Informal attire. Air-conditioned. Located in the heart of downtown Tokyo.

An authentic German-style restaurant founded in 1930 by Helmut Ketel and now run by his daughter, Mrs. Elise Ketel. The German-trained master chef has been with the restaurant for thirty years.

Cuisine: German, European, and Western. More than 70 menu highlights, with daily German special dishes. Tartar steak ¥500 - ¥1,000, pig's knuckle ¥1,200, veal in white wine sauce ¥600, sauerbraten ¥700, frank sausage with sauerkraut ¥600, wiener-schnitzel ¥700. Wine cellar and downstairs bar.



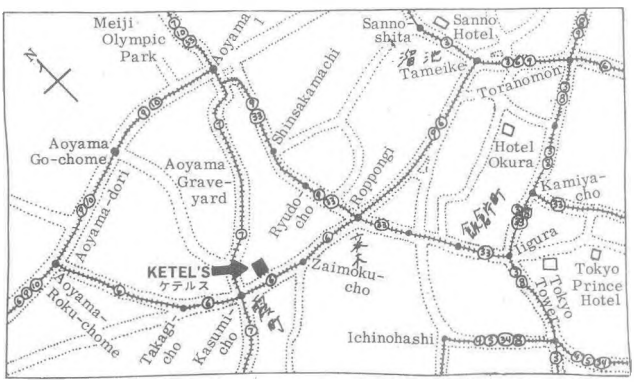


KETEL'S ZIGEUNER-KELLER ケテル 麻布霞町 1

Azabu Kasumi-cho #1 (basement of Kohama Bldg.) Tel. 404-6651/2. Hours 5pm-1am, closed Sundays. Reservations a good idea. Air-conditioned, informal.

Zigeuner-Keller (gypsy cellar) is a unique restaurant with an intimate atmosphere, operated by the Ketel family of restauranteurs who came to Japan from Germany nearly fifty years ago. Ketel's are famous for their homemade pastries, sausages, etc.

Cuisine: Central European. French country-style garlic soup ¥300, Tartar steak, hand-scraped ¥600, white boar, venison, and hare European-style ¥1,200. Eisbein ¥1,200, Swiss sausage salad ¥400, wine cream dessert ¥200, goetter speise ¥250, potato dumplings on request. Steinhager, beer, good bar.

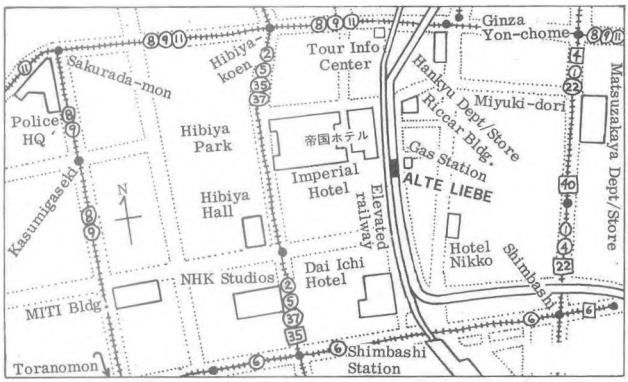


ALTE LIEBE TOKYO アルテ・リーベ 帝国ホテル裏高速道路下

Nishi Ginza Nana-chome #8 (behind Imperial Hotel beneath underpass across from Riccar Bldg.) Tel. 573-4025. Hours Noon-2am daily. Air-conditioned.

Cuisine: German. Eisbein with sauerkraut ¥1,100, potato pancake with applesauce ¥400. Charcoal grilled chateaubriand, filet mignon, New York cuts. German wines—Berncasteler, Liebfraumilch—Steinhager liquor, Asbach Uralt brandy, French selections.

This is the new Tokyo branch of Yokohama's famed Alte Liebe with the same menu and wine list. Everything has been designed to create a true German mood with live entertainment nightly—piano music after 5 and singers of canzones, European folk melodies and musical favorites after 7. Business lunch ¥250-¥500.



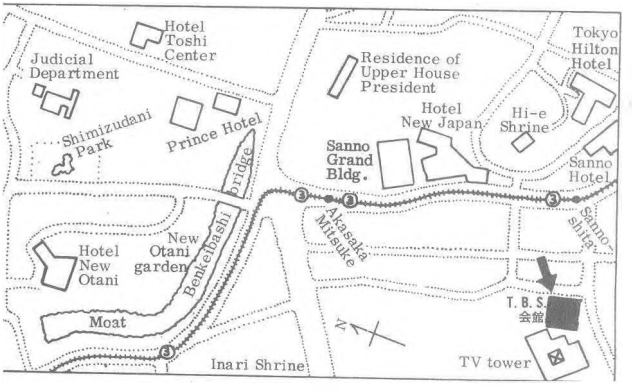
SHIDO シド **T. B. S. 会館**

Akasaka TBS Kaikan (downstairs). Tel. 582-5891/3. Hours 11am-3pm, 5pm-2am daily. Reservations unnecessary. Attire informal. Air-conditioned, with background music. Decor Danish modern.

Cuisine: French. Sizzling steaks and succulent prime ribs tailored to your taste by Shido's famous chef Aoyagi—schooled at the Ritz in Paris, in Germany, and at Tokyo's Imperial Hotel.

Approximately 80 a la carte menu entries, as well as complete dinners (¥2,000-¥3,000). Businessmen's lunch ¥500-¥800.

Shido by candlelight is a popular rendezvous for Tokyo high society, entertainers, and diplomats. A good spot for parties, or use their catering service.

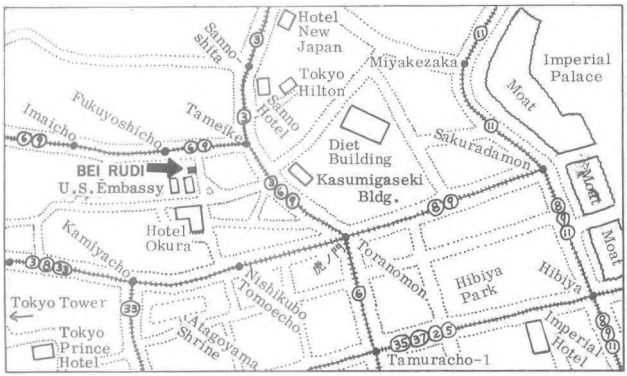


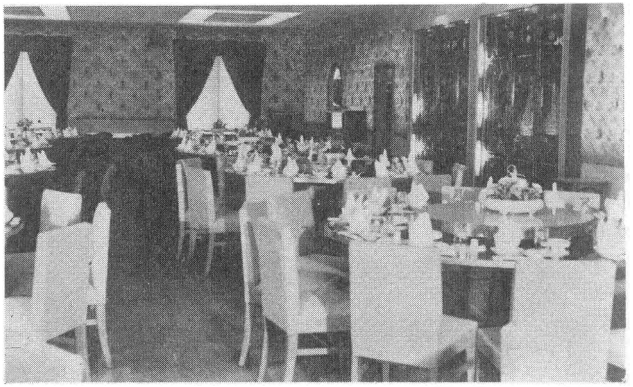
BEI RUDI RESTAURANT-BEERHALL アメリカ大使館の隣り

Sanno Dai Ichi Bldg., Akasaka Itchome (one block from Hotel Okura; next to American Embassy). Tel. 583-2519. 582-8612. Hours 4pm-2am every night.

Real live German restaurant-beerhall, informal and convivial. Beer-drinking music by combo from 7pm. German-owner Rudi also has Germania Beer Hall-Restaurant (572-2461) near Imperial: 5pm-2am.

Huge thick wooden tables and bar. 64-dish menu from which you can order full-course dinners, or you can sample some of Rudi's famous specialties. Like sauerbraten with red cabbage @ ¥800, smoked pork chop with sauerkraut ¥800, schweinebraten with sauerkraut ¥700, German pea soup ¥250, poulet (chicken) saute ¥750, veal steak ¥750. Schnaps, wines, beer.



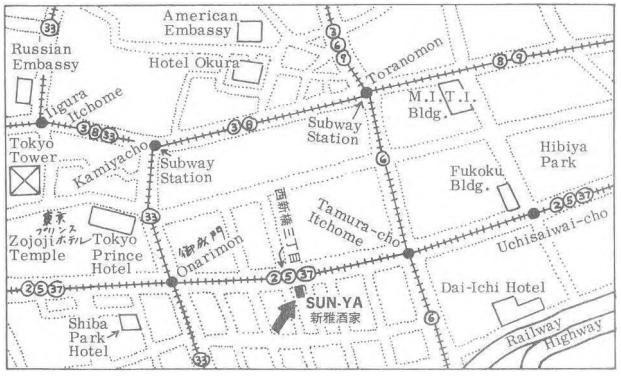


SUN-YA CHINESE RESTAURANT 新雅酒家 西新橋三丁目

Nishi Shimbashi San-chome (near Nihon Seimei Bldg.) Tel. 431-1566, 436-3851/3. Hours 11:30am-10:30pm daily. Informal. Reservations advisable for groups. Bar service and air conditioning.

Cuisine: Chinese from Shanghai. Spring rolls ¥50 each. Sweet and sour pork ¥600-¥800. Diced chicken with walnuts ¥680-¥900. Shredded beef with green peppers ¥680-¥900. Shrimps with chili sauce ¥850-¥1,100. Braised bamboo shoots with mushrooms ¥600-¥800. Egg fu-yung ¥390-¥530. Wong tong soup ¥390-¥530. Prices are for different sized servings. Beer and sake ¥200. Fine cellar of Chinese wines.

The Sun-ya has a reputation as a mecca for gourmets who love Shanghainese cuisine. English spoken.

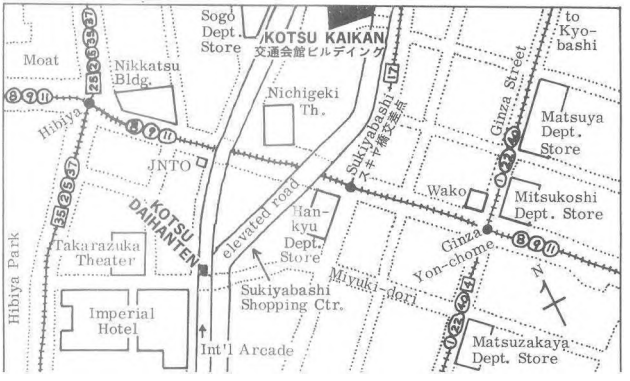


KOTSU DAIHANTEN RESTAURANT 交通会館ビルディング

Yuraku-cho Ni-chome (12th floor of Kotsu Kaikan Bldg.) Telephone 216-4206/9. Hours 11am-10pm every day. Branch in underpass across from Imperial Hotel, open 24 hours. Telephone 591-1930/1.

The Kotsu Daihanten is a view restaurant situated high above Tokyo, including a Japanese party room.

Cuisine: Peking Chinese. Spring rolls ¥300-¥500 (small and regular-size servings), sweet and sour pork ¥600-¥900, braised prawns with mushrooms and bamboo shoots ¥1,000-¥1,200, diced chicken with red peppers and nuts ¥700-¥1,000. Shredded pork with bean shoots ¥600-¥900. Beef with oyster sauce saute ¥600-¥900. Shredded beef with onions ¥600-¥900. 11am-3pm lunches ¥300-¥1,000.



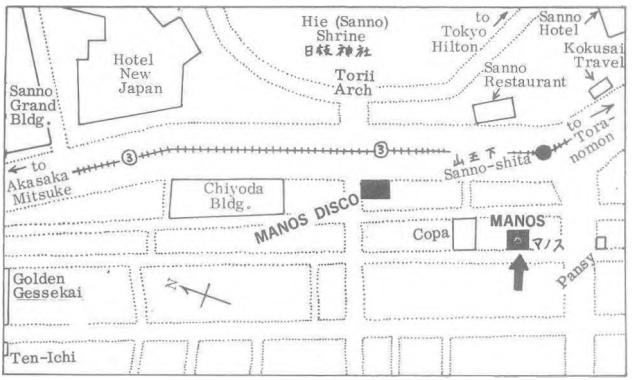
MANOS マノス 赤坂田町 4-12

(1) Manos Restaurant & Bar: Akasaka Tamachi Yon-chome (in Akasaka near Copacabana), tel. 583-1348, 548-0879. Hours 11am-4am daily.

(2) Manos Disco: Matsudaira Bldg. in Akasaka, tel. 584-3666. Hours 5pm-12midnight every night.

Under American management, Manos Restaurant is a favorite dining and cocktail rendezvous for night-club and television performers, airline crews, and the lively set. Tops for early dining, and a "must" for after-hours action and atmosphere. Cuisine is Russian and American. Highballs ¥300 to ¥400.

Manos Disco is the newest good-time spot along the Akasaka Strip — a jumping discoteque with live music, dancing. Good bar service, reasonable prices.

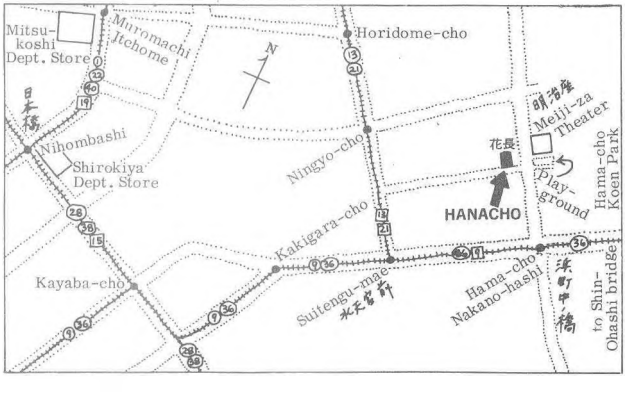


TEMPURA HANACHO 花長 日本橋浜町

Hama-cho Ni-chome (#29) Nihombashi (near Meiji-za Theater). Telephone 666-6271/2. Hours 12noon-9pm. Closed Sundays except open 3rd Sunday of each month. Reservations necessary for groups of four or more. Air-conditioned tatami rooms for drinks.

The Hana-cho was established by the grandfather of the present owner in 1888. The family culinary secrets are now in the hands of proprietor Kazuo Honda, who personally prepares each morsel before the eyes of guests. Seating is on tatami with zabuton cushions, with ingenious recessed flooring for leg comfort.

Complete meals ¥1,900 and up. Shrimp, kisu, goby, mixed scallops and oysters, cuttlefish, kochi, river trout, peppers, ginger, etc. change each season.

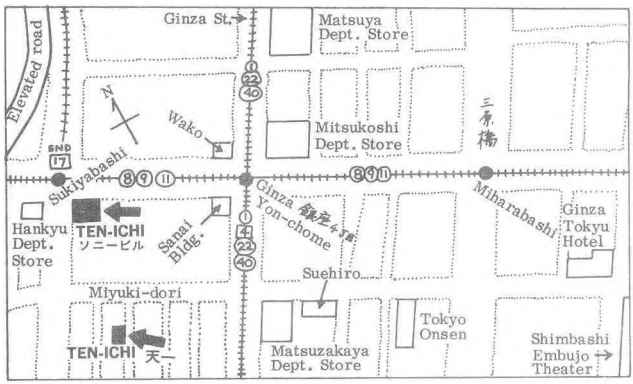


TEN-ICHI TEMPURA RESTAURANT 銀座 6-3 天一

Ginza Namiki-dori, Ginza-Nishi Roku-chome. Telephone 571-1949. Branch in Sony Bldg., floor B1, at Sukiyabashi intersection. Hours 11:30am-9:30pm daily. Attire informal. Reservations often needed. Favored for years by foreign residents. Bar service.

Cuisine: Japanese tempura. Guests may order a la carte or from dinner menu. 'Matsu' lunch (2 shrimps, 3 different fish, 2 vegetables, soup, rice, pickles) ¥1,000. 'Take' dinner (2 shrimps, 3 fish, kakiage, 3 vegetables, soup, rice, pickles, fruit) ¥1,500. 'Ume' dinner (4 shrimps, 3 fish, kakiage, 4 vegetables, rice, soup, pickles, fruit) ¥2,000.

Another branch at Akasaka Shinmachi Ni-chome (not far from Hotel New Japan). Telephone 583-0107.



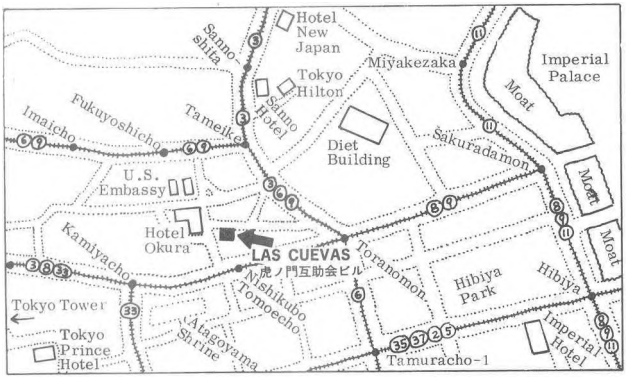
LAS CUEVAS ラス クエバス 虎ノ門互助会ビル

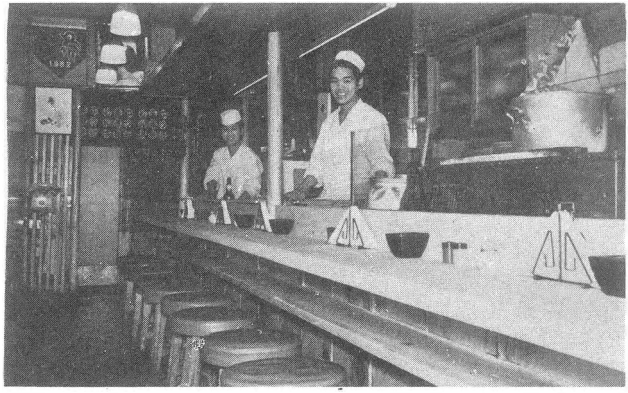
Toranomon Gojokai Bldg. basement, across from Hotel Okura. Tel. 502-1964. Hours 11am-2am daily, 11am-11pm Sunday. Air-conditioned, informal.

"The Cave" is the delightfully intimate restaurant, and bar (2nd basement), of Johnny and Lydia Perez Watanabe, with Madrid's Palace Hotel chef, Bernardo.

Cuisine: Spanish. Shrimp cocktail ¥600, gazpacho a la Andaluza soup ¥400, veal chops ¥800, steak Las Cuevas ¥1,500, chateaubriand (for two) ¥4,000, hake al Chablis ¥500, paella a la Valenciana ¥800, Alaska souffle ¥500, cocktails ¥300 up, Spanish wine.

Piano music from 8pm; special entertainment Friday and Saturday. Businessmen's lunch to 2pm, merienda (Spanish tidbits) 3pm-6pm, bar opens at six.



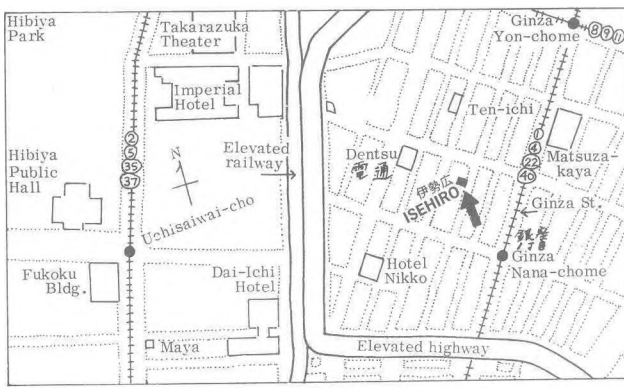


ISEHIRO 伊勢広 京橋 1-6

Ginza Nishi Nana-chome (#5) near Kojunsha Bldg. Tel. 571-7295. Hours 12noon-2am, closed Sundays and holidays. Air-conditioned, informal, reservations usually unnecessary. Imperial Theater basement branch (near Nikkatsu Hotel) tel. 211-1647/8.

Cuisine: Yakitori (barbecued chicken). Full ten-course barbecue ¥1,000: breast of chicken, chicken livers, chicken gizzards, quail eggs, ground chicken meat, chicken skin, chunks of chicken, duck meat, chicken wing, chicken soup, and cucumbers.

Chicken sashimi ¥300, uwamomo (upper thighs) ¥300 up, futomomo (thighs) ¥400, yakitori on rice ¥280, ochazuke (rice sprinkled with tea) ¥200, and rice ¥100. Beer ¥200, sake ¥180, cider or cola ¥80.

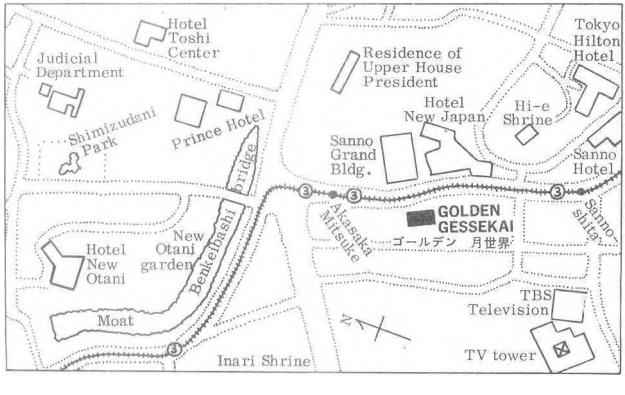


CLUB GOLDEN GESSEKAI ゴールデン 月世界 赤坂 3-10-4

Also spelled "Golden Getsusekai"—across from Hotel New Japan, Akasaka Mitsuke. Telephone 584-1151/6. Hours: from 6pm onward. Reservations not necessary. Civilian attire, coat and tie required.

This is a plush triple-storied nightclub, cabaret, bar, and bunny-style cocktail lounge. Standard drinks ¥500 in the bar and cabaret, ¥700 in the nightclub. 150 lovely hostesses at ¥400 to ¥1,500 each, and all couples are cordially welcomed.

There is continuous dancing in the nightclub and cabaret, with nightclub floor shows at 9 and 11; cabaret shows at 8:30 and 10:30--"name" acts a specialty. Cuisine: Chinese and French. Nightclub minimum is ¥2,100; cabaret and bunny lounge ¥1,500.

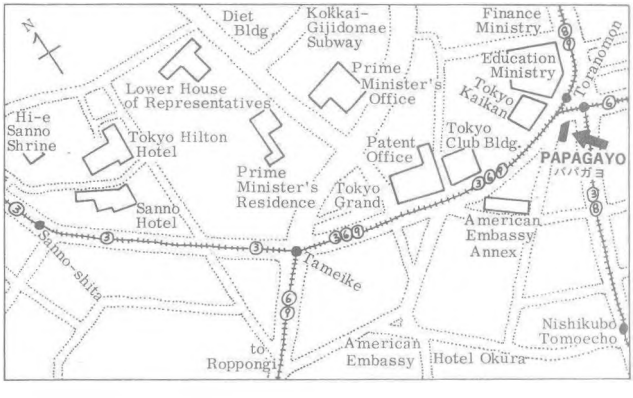


PAPAGAYO パパガヨ 芝琴平町 1

Shiba Kotohira-cho Itchome (at Toranomon streetcar crossing). Telephone 501-9604, 501-9607. Hours 5pm-12midnight daily. Reservations: a good idea. Coat and tie recommended for dancing.

Tokyo's oldest-established night club, world-famous for its daring nude shows which were the first in Japan. A cavalcade of topnotch nudes perform every night at 9 and 10:30, providing one of the best shows of its kind in Tokyo.

Cuisine: Mexican (exclusive in Tokyo) and French, featuring flaming Kobe steaks, etc. Food and drink prices are standard as in leading hotels. Cover ¥800 to ¥1,600 after 9. Hostesses ¥1,000 hourly. JCB, Diner's Club, and American Express credit cards.

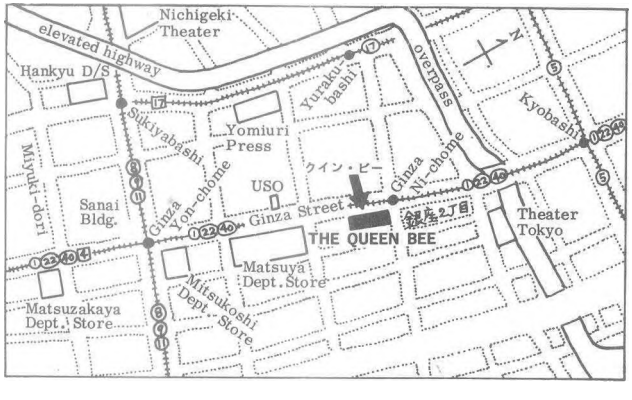


THE QUEEN BEE クイン・ビー 銀座 2-1

Ginza Ni-chome (one block past the Matsuya dept. store). Telephone 567-9421/8. Hours 6pm-12midnight. Reservations: sometimes necessary.

Two bands alternate for dancing between three different floor shows which begin at 8, 9, and 11. The first show features nude dancers, the second and third change weekly, highlighting variety acts, dancing troupes, nudes, singers. Beer is ¥500, drinks ¥500.

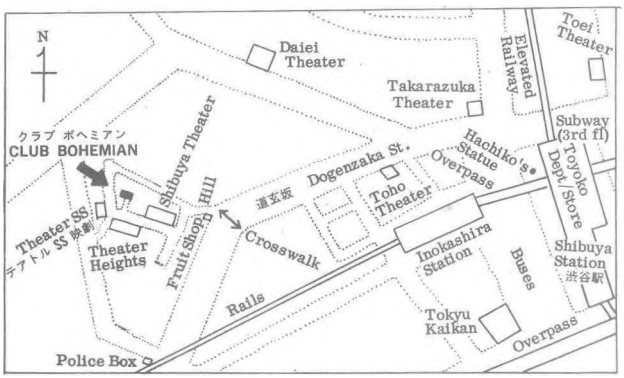
The Queen Bee welcomes couples, or 140 lovely bilingual hostesses are there to help create a perfect evening. The main floor is a Japanese-style cabaret. The hostesses in the mezzanine-balcony all speak English. Minimum charge of ¥1,900 includes table and one drink. No cover charge for sitting at the bar.



CLUB BOHEMIAN ボヘミアン 渋谷道玄坂テアトル映劇前入り

In front of Theater SS, Dogenzaka, Shibuya (about 10 minutes by taxi from the Akasaka hotel district). Tel. 461-1284 and ask for genial owner-manager Bill who speaks fluent English and has run the Bohemian for 11 years. Hours 6pm-11:45pm every night. Attire informal. Air-conditioned, continuous taped music.

Small, but a longtime favorite with overseas visitors who are out on the town. The Club Bohemian is known for its cozy atmosphere and hospitable hostesses — most of whom speak English — some speak German. Two floors, two bars, dancing, but no cover charge or minimum. Mixed drinks ¥250-¥700 or ¥250 for beer. Insist on their pay-as-you-drink system. Special party rates, escort service available.



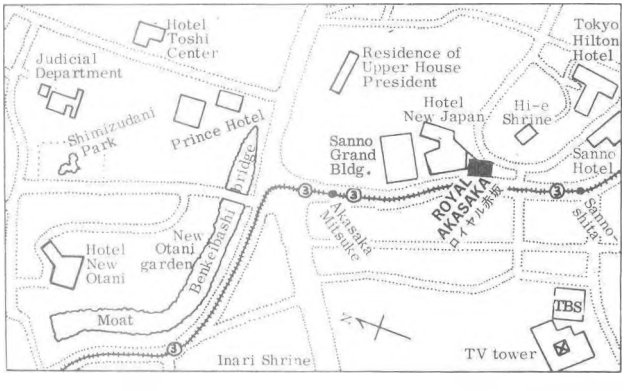
ROYAL AKASAKA ロイヤル赤坂 ホテル ニュージャパン隣

On the Akasaka Strip, next to the Hotel New Japan. Tel. 581-1221/9. Hours 6pm-11:30pm nightly. Reservations a good idea. Civilian attire; coat and tie.

The "Night Theatre Royal Akasaka" is Japan's biggest (it is owned by the Metropolitan of Osaka—the world's largest cabaret-nightclub).

Opened in November 1967, the Royal boasts of 500 lovely hostesses (dozens speak English) and opera house opulence wherein the management promises a "royal seat for you in Tokyo's night."

Spectacular Royal Dancers' show at 8 and 10. Continuous dance music. Cover charge ¥1,500 per person. Hostesses ¥1,000 first hour, ¥500 each add'l hour. Drinks average ¥500, beer ¥500, light snacks.

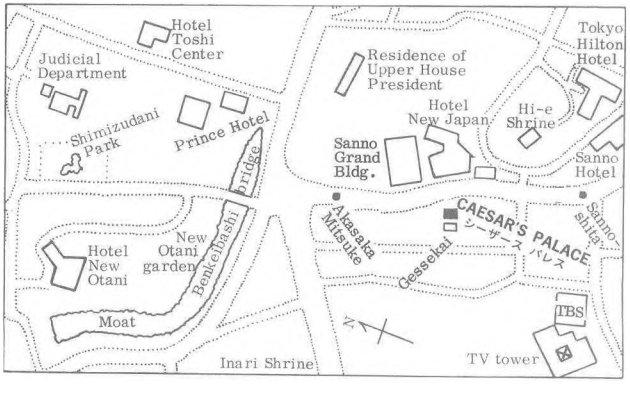


CAESAR'S PALACE シーザース パレス 赤坂

Across from Hotel New Japan, Akasaka. Tel. 584-4481/6. Hours 7pm-onwards, including Sunday. Reservations unnecessary. Attire: civilian, coat & tie.

$1,000,000 worth of Roman art, lavish architecture and decor, mecca for Tokyo high society. Lovely "Roman Guards" in gold minis meet you and guide you to your choice of four floors.

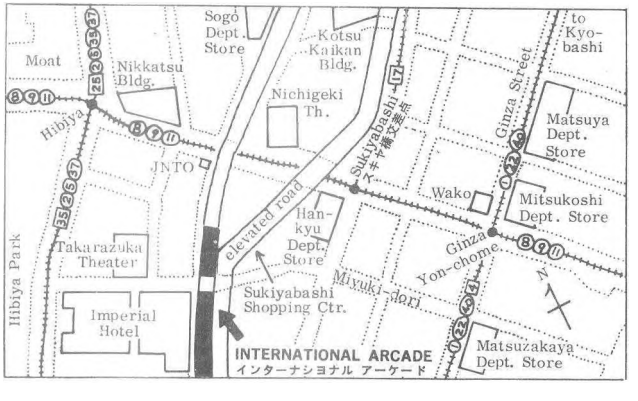
Fifty charming hostesses available at ¥1,000 per hour. Three no-cover-charge bars—one overlooking the show area; one bar a see-through-the-floor glass area. Two-part show at 9:30 and 11:00. Cover per person is ¥1,000 to ¥1,800. Saturday/Sunday couples enter @ half cover charge. Owned by ex-viscount Makoto Masuyama of Ginza's President and Hakushaku.



K. HAYASHI KIMONO インターナショナル アーケード

Shops in the International Arcades on both sides of the street beneath the overpass by the Imperial Hotel. Telephone (Imperial Hotel side) 591-9826. Telephone Takarazuka Theater side 501-4014. Hilton Hotel branch shop telephone 581-5015. Downtown hours: 10am-8pm daily. Hilton hours 9am-8pm.

Hayashi specializes in heirloom kimonos and obis which have been exchanged by their original owners, with the largest stock in Tokyo. These make outstanding souvenir buys or are ideal for retailoring. Heirloom kimonos ¥1,350-¥7,800 up, obis ¥3,000-¥5,000 up. Brand new: cotton kimonos ¥850-¥1,200 up, rayon ¥2,500-¥5,000, silk ¥4,800-¥8,000. New happi coats ¥750-¥3,000. Packing and mailing.

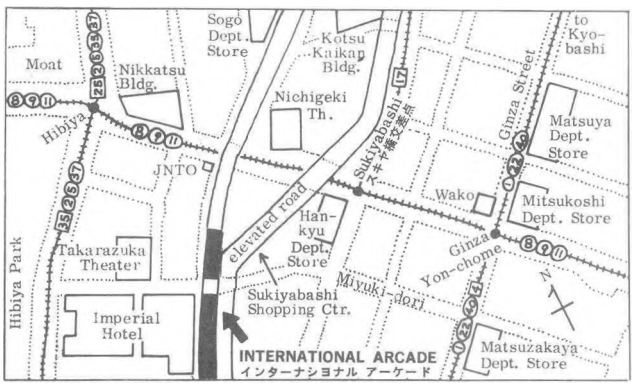


KYOTO SILK CO. (GINZA) インターナショナルアーケード

International Arcade, next door to Imperial Hotel, has two Kyoto Silk shops: one for silk materials and the other for exquisite silk dresses and dressmaking. Tel. 501-4757 and 501-5789. Hours 10am-7:00pm, closes 6pm Sundays and holidays. Shops: Kyoto, Ginza, Sanno Hotel, Tachikawa, Fuchu, and Kyoto Gojo.

Kyoto Silk is a leader in silk fashions with a fifty year history of weaving and dyeing.

Their pure silks are distinguished by original patterns as well as solid tones. You will find hundreds of silk fabrics at reasonable prices: brocade, lame, shantung, habutae, chiffon, jacquard, tweed, satin, and pongee. Also an outstanding selection of ready-made silk dresses, any style and a variety of sizes.



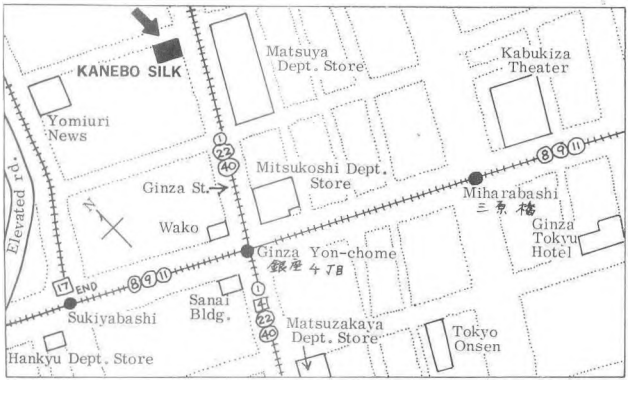
KANEBO SILK CENTER 銀座 3 丁目

Ginza San-chome (opposite Matsuya dept. store). Tel. 567-0251. Hours 10am-6:30pm, Sundays to 5pm.

This is the world's largest silk store, showroom for the world's largest silk manufacturer. Branches in Paris, Milan, and New York keep Kanebo designers up-to-the-minute as leaders in silk fashion.

Kanebo is the exclusive distributor for Christian Dior fashion products and also boasts a smart haberdashery for men (with western sizes). Four floors.

Silks per meter: brocade ¥1,500 up, prints ¥1,400 up, suiting ¥1,300 up. Kimonos ¥6,200 up, happi coats ¥3,400 up, blouses ¥2,000 up; also scarfs, ties, shirts, etc. Branches: Imperial, Okura, Hilton, Tokyo Prince hotels, Silk Mansion. Mail service.

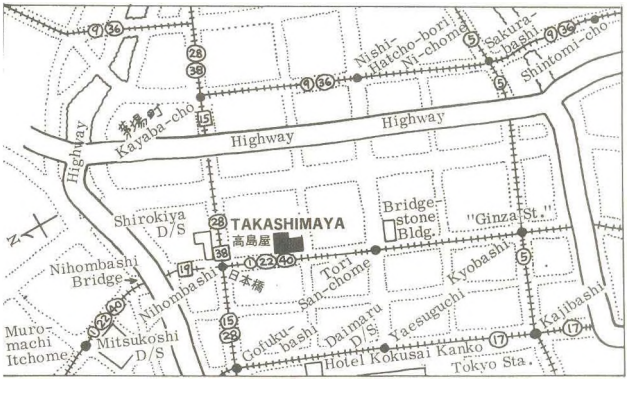


TAKASHIMAYA DEPT. STORE 高島屋 中央区日本橋

Nihombashi Ni-chome, on "Ginza Street." Tel. 211-4111. Hours 10am-5:30pm, closed Monday. In Christmas and July gift weeks, open evenings, daily.

Unique for its English-speaking clerks and overseas shipment service, the Takashimaya has a 120-year history of pampering its customers. The finest of Japan is on display, from handicrafts to pearls and cameras, western-size apparel, and art exhibitions.

It is famous for its exquisite kimonos, furniture (Jackson's), and men's and women's fashions (Pierre Cardin, a bargain here). Branches are located in New York, Osaka, Kyoto, Yokohama, Sakai, Yonago, and in the Imperial, Okura, and New Otani hotels. Japan's only Intercontinental Group department store.



CONTEMPORARY ART In the last ten years Tokyo has grown into a truly international art center. The art world here is as turbulent and restless, but as determined and progressive, as it is in New York or Paris, and many divergent schools are represented.

In Japan, as anywhere, schools or styles of art which are international are seen. Also, there are many artists using traditional or new media and techniques which are quite Japanese, without parallel elsewhere.

Top galleries are selecting representatives of both groups with an emphasis, for the international group, on those artists whose works have an elusive yet discernible Japanese quality, wherein the expression of creative individuality may be seen.

Today, more schools of art and more artists are active than at any time in history. As a traveler, you may choose from a wider variety than ever before, and take back to your home a painting or sculpture which will serve as a constant memento of your journey, and allow you to experience your own work of art in your home. Prices are most reasonable here and original art is usually free of customs duty.

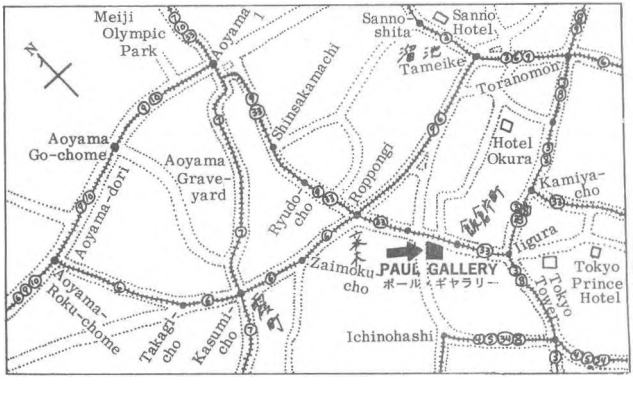
There are about 200 galleries in Tokyo, including department stores, rental galleries, and conventional galleries. The 35-member Japan Art Dealers Association's showrooms specialize in firmly established artists. A smaller group of three concentrates on bringing up unknown artists to international status.

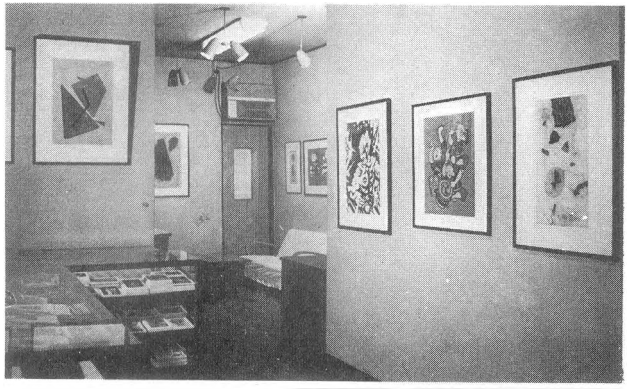
PAUL GALLERY ポール・ギャラリー 飯倉片町角

Iigura Kata-machi (No. 12) Azabu (3rd floor of Iigura Central Building). Telephone 584-6339. Hours 10am-7pm daily, 1pm-5pm Sundays.

Art connoisseur Paul Watabe, the gallery's owner and director, managed the Nihonbashi gallery in New York for three years. His credentials include the sale of many works to the Museums of Modern Art in New York, Tokyo, and Kamakura; plus other museums throughout the United States and some 500 works of art to the Vincent Price collection.

Paul, as a leading art critic, served on the selection and pricing committees of the 1st Japan Art Festival in the U.S. The gallery accents contemporary art for the international market at reasonable prices.





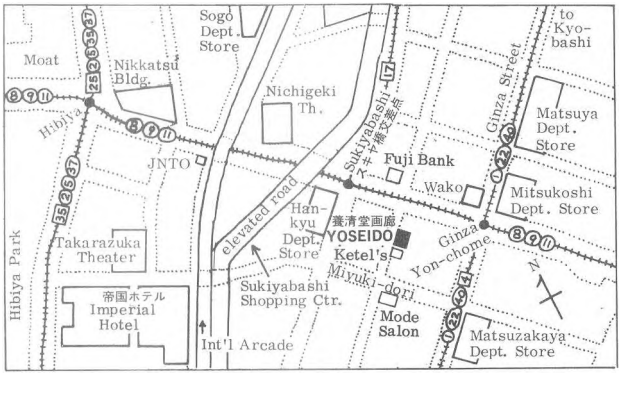
YOSEIDO GALLERY 養清堂画廊 銀座並木通三笠会館並び

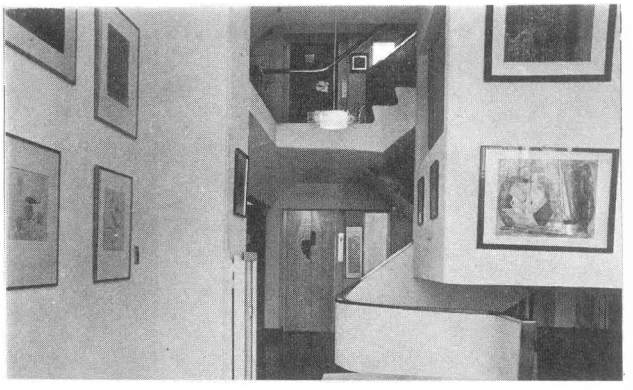
5-5 Nishi Ginza on Namiki-dori (next to Ketel's Restaurant). Tel. 571-1312. Hours 10am-6:30pm. Closed on Sundays. Air-conditioned.

Yoseido is Tokyo's only gallery which deals exclusively in modern Japanese prints, etchings, and lithographs. About 120 leading Japanese contemporary print artists—as well as younger artists whose artistic futures appear most promising—are represented, in a collection which numbers some 30,000 works.

Prices range from ¥1,000 to ¥30,000. Average prices from ¥8,000-¥10,000. Mailing, free packing.

Owner and director of Yoseido is Mr. Yuji Abe, a frequent staffer at the Cleveland Museum, and Japan's best-known maker of scrolls and screens overseas.



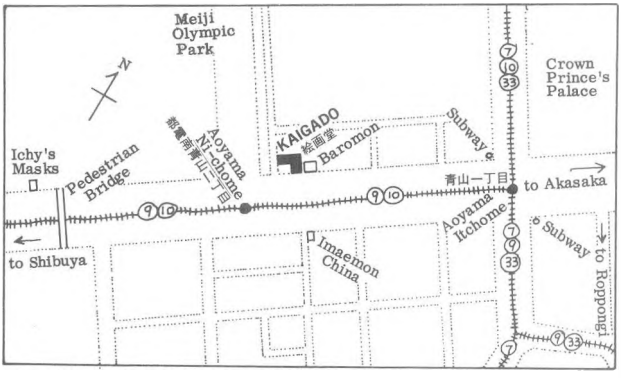


KAIGADO 絵画堂 青山一丁目外苑入口及びホテル オークラ

Two locations: Head office at 1-4-6 Kita Aoyama (entrance to Meiji Olympic Park on Aoyama-dori) tel. 403-2606, hours 9am-6pm, closed Sundays, holidays. Also Hotel Okura arcade, tel. 582-0111 ext. 234, same hours. The company has a large mail order clientele.

Kaigado is well-known for its profuse collections of woodblock prints, both modern and traditional, including large stocks of woodblock cards. In the main store's three floors you'll also find outstanding modern Japanese oils and European lithographs.

All of Kaigado's frames are handmade and of high quality, with 23 years of experience in the field. Art and framing customers include ambassadors, members of parliament, and American generals' wives.

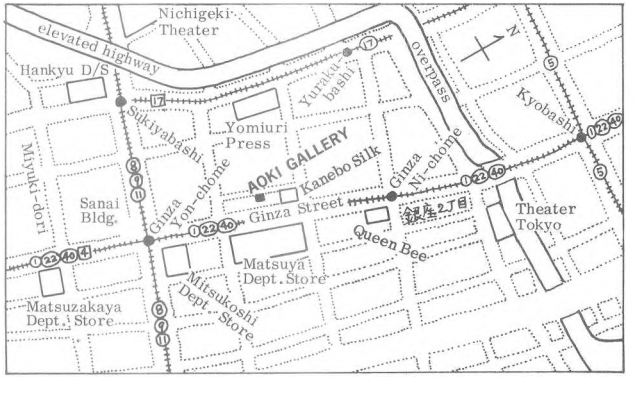


AOKI GALLERY 青木画廊 銀座3丁目 カネボー裏通り

#2 Ginza San-chome, upstairs, behind Kanebo Silk Bldg. in the heart of downtown Tokyo. Tel. 535-6858. Hours 10am-6:30pm, closed on Sundays.

This is Japan's only gallery of its kind, presenting a rare collection of fantasy, surrealism, and erotica in oils, drawings, and etchings executed by the young artists of Japan whose names one day may become famous. Aoki also has old-style prints and sculptures.

The owner, Mr. Toshi Aoki, has 15 years experience as an art dealer, and he can testify from his frequent selling trips to Europe and America that prices here are way below those abroad. Aoki oils range in price from ¥5,000 to ¥100,000; drawings from ¥5,000 to ¥50,000 framed. Packing service.



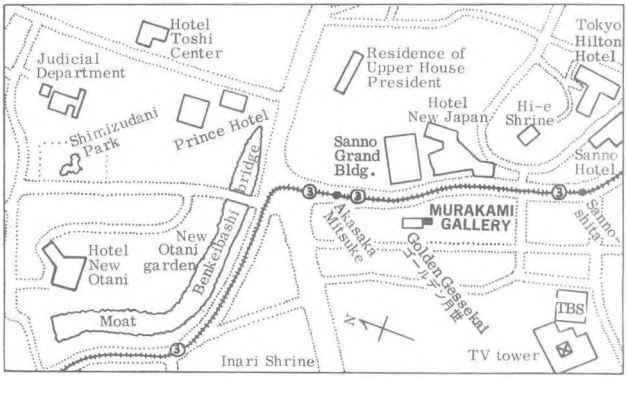
MURAKAMI GALLERY 村上画廊 赤坂ゴールデン月世界隣り

3-10-5 Akasaka Minato-ku, next to Club Golden Gessekai and in the center of the Akasaka hotel district. Tel. 584-0852. Hours 10am-6:30pm. Cl. Sun.

The owner, Mr. Ryosuke Murakami, is a leading expert on modern original woodblock prints, handling the works of a select group of Japanese etchers, lithographers, and woodblock artists.

But the gallery's fame lies with the masterpieces of Kiyoshi Saito, the world's best-known woodblock artist. Murakami has the most complete collection numbering in the hundreds, priced from ¥2,000 up to ¥60,000. Also rare Saito oils at ¥200,000 and up.

Framing service (one week). Packing, mailing. The photo above shows artist Saito, seated center.



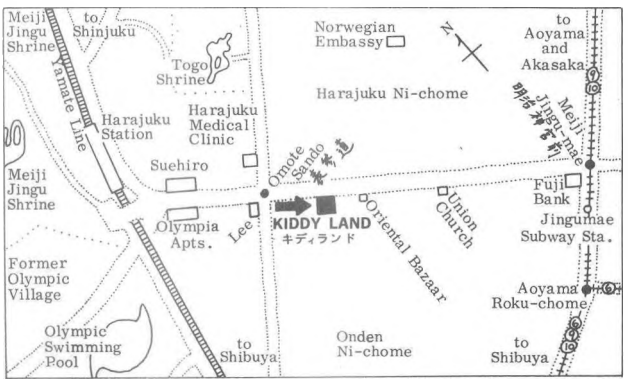
KIDDY LAND キディランド 神宮前 6-1-9

Omote Sando on Yoyogi St. near entrance to Meiji Shrine. Telephone 409-3431/5. Hours 10am-6:30pm daily. Authorized money changer. Air-conditioned.

Kiddy Land is not only a paradise for children's toys, but has become a one-stop gift center for books, stationery, records, desk accessories, and wigs.

By stocking the best merchandise at reasonable prices, the company has grown in 20 years from a tiny one-room shop into a sleek five-story department store that is probably the best-known shopping center among Tokyo's foreign community.

Battery toys, dolls, model kits of all kinds, gifts for all ages, party favors—and mailing service.
Branches: Hilton and New Japan hotels, Int'l Arcade.

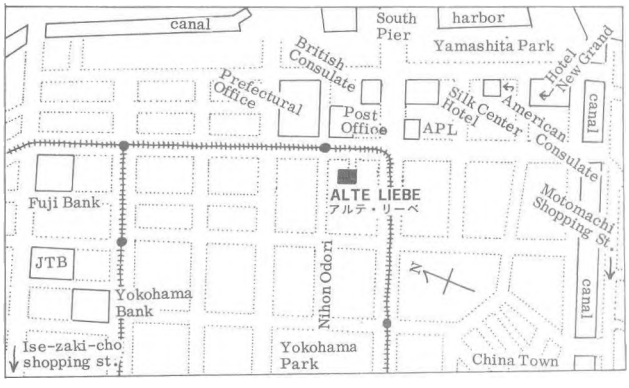


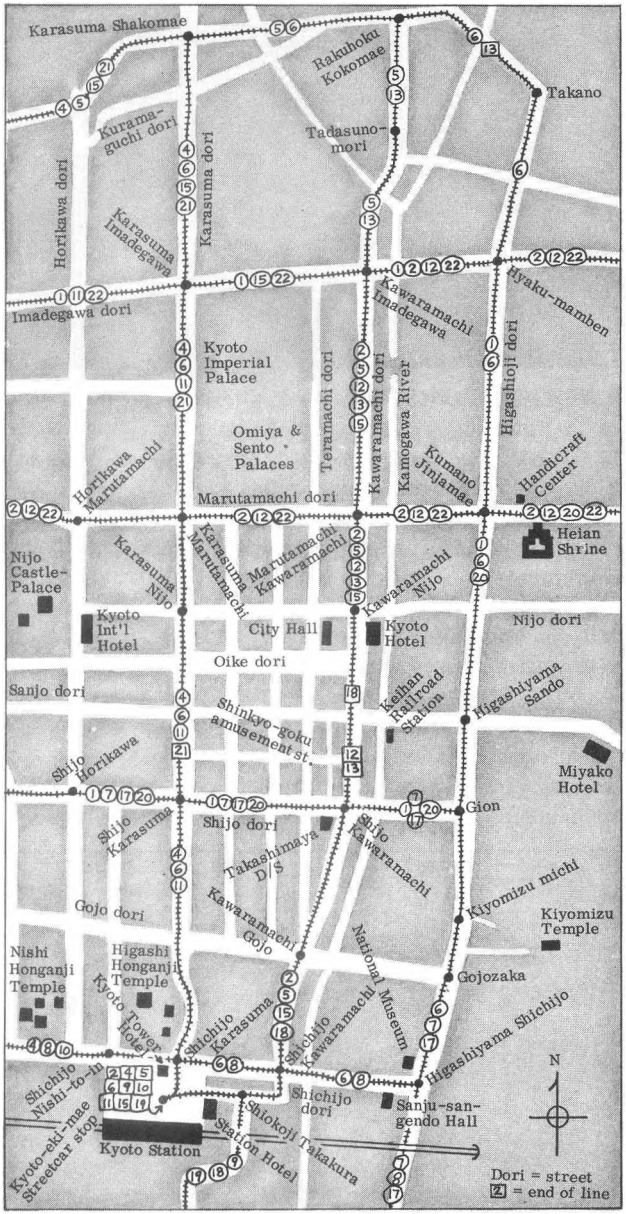
ALTE LIEBE YOKOHAMA アルテ・リーベ 横浜 神奈川県庁前

11 Nihon-odori, Naka-ku, Yokohama (opposite the Central P.O.) Tel. 201-2231/8369. Opens 11:30am. Closes 11pm Sundays, 2am other nights.

Cuisine: German. Deutches tartar steak ¥1,200 (large portion), sauerbraten with red cabbage ¥800, frankfurter sausage with sauerkraut ¥650. Also sizzling charcoal broiled New York cuts, filet mignon, and chateaubriand. Rhine and Moselle wines along with well-selected French vintages. Business lunch.

Alte Liebe's clientele is truly international, reflected by customers' national flags placed on each diner's table. Written up in the New York Times and Holiday. Piano after 6; operetta tunes, canzones, European folk songs sung by academy graduates after 8.



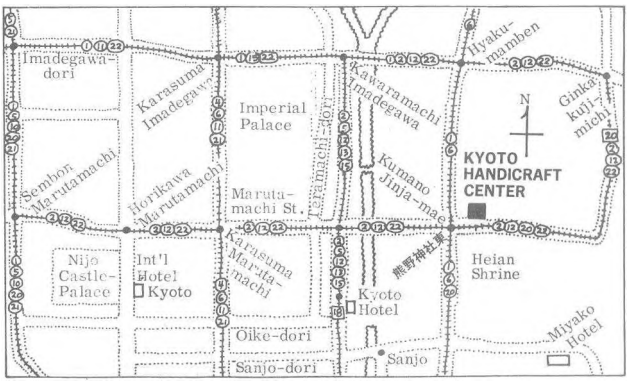

Karasuma Shakomae
Rakuhoku Kokomae
Takano
Kurama-guchi dori
Tadasuno-mori
Horikawa dori
Karasuma Imadegawa
Karasuma dori
Iyaku-mamben
Imadegawa dori
Kawaramachi Imadegawa
Higashioji dori
Kyoto Imperial Palace
Teramachi dori
Kawaramachi dori
Kamogawa River
Omiya & Sento Palaces
Kumano Jinjamae
Handicraft Center
Horikawa Marutamachi
Marutamachi dori
Heian Shrine
Nijo Castle-Palace
Karasuma Nijo
Karasuma Marutamachi
Marutamachi Kawaramachi
Kawaramachi Nijo
Kyoto Int'l Hotel
City Hall
Kyoto Hotel
Nijo dori
Oike dori
Sanjo dori
Keihan Railroad Station
Higashiyama Sando
Shinkyo-goku amusement st.
Shijo Horikawa
Miyako Hotel
Shijo Karasuma
Shijo dori
Shijo Kawaramachi
Gion
Takashimaya D/S
Kiyomizu michi
Gojo dori
Kawaramachi Gojo
National Museum
Kiyomizu Temple
Nishi Honganji Temple
Higashi Honganji Temple
Gojozaka
Kyoto Tower Hotel
Shichijo Karasuma
Shichijo Kawaramachi
Higashiyama Shichijo
Shichijo Nishi-to-in
Shichijo dori
Sanju-sangendo Hall
Kyoto-eki-mae Streetcar stop
Kyoto Station
Shiokoji Takakura
Station Hotel
N
Dori = street
Z = end of line

KYOTO SILK CO.(KYOTO) ハンデクラフトセンター 熊野神社東

In Kyoto Handicraft Center, behind Heian Shrine. Maruta-machi Street, Kumano-jinsha Higashi, Sakyo-ku, Kyoto. Hours 9am-6pm daily, closed 3rd Sunday.

Located in the sparkling new Kyoto Handicraft Center amid demonstrations of traditional Japanese arts, you are invited to watch, as a free treat, Kyoto Silk's famous "tsuzure" fingernail weaving process.

One of Japan's leading silk houses over the past half century, Kyoto Silk maintains its high reputation with original designs, dazzling selections to choose from, and prices which cannot be matched anywhere in the Orient. For the traveler on-the-go, Kyoto Silk will show you the finest silk materials and lovely silk dresses, blouses, kimonos, and Oriental apparel.



Antiques
Mildred Warder 196
The Gallery 197

Arcades
International Arcade 190
Nikkatsu Arcade 188
Palace Arcade 186
Pisa Arcade 192

Art Galleries
Aoki Gallery 232
Kaigado Gallery 231
Murakami Gallery 233
Paul Gallery 229
Yoseido Gallery 230

Baths
Aoyama Sauna Bath 175

Boutiques
Design Thai 196
The Gallery 197

Cameras
Hero Camera 191
Negishi Camera 189
Sankei Camera 187
Utsuki Camera 185

China
Imaemon Art China 195
Koshida Satsuma 194

Department Store
Takashimaya 227

Dressmakers
Henry Tailor 173
Kyoto Silk 225

Handicrafts
Gallery Ao 193

Ivory
Sunamoto Ivory 205

Kimonos
K. Hayashi 227

Medical
Ginza Nakajo Clinic 182
Japan Medical Plastics 180
Rejuvetron 181

Nightclubs
Bohemian 221
Caesar's Palace 223
Golden Gessekai 218
Papagayo 219
Queen Bee 220
Royal Akasaka 222

Pearls, Cultured
Asahi Shoten 200
Kuki Pearls 201
Matoba Pearls 198
H. Ono Pearls 199
Sion Pearls 202
Takashima Pearls 179
Voll's Pacific Pearls 204

Pearls, Shell
Takane Shell Pearls 203

Pharmacy
American Pharmacy 184

Restaurants
Alte Liebe Tokyo 208
Alte Liebe Yokohama 235
Bei Rudi 210
Hanacho 214
Isehiro 217
Ketel's 206
Kotsu Daihanten 212
Las Cuevas 216
Manos 213
Shido 209
Ten-ichi 215
Zigeuner-Keller 207

Silk
Kanebo Silk Center 226
Kyoto Silk (Ginza) 225
Kyoto Silk (Kyoto) 237

Tailors
Baromon Tailor 174
Henry Tailor 173

Tours
Hato Pigeon Bus 130
Japan Travel Bureau 126

Toys & Books
Kiddy Land 193

DON BRIGGS
TOKYO
JAPAN'S BEST-SELLER
32nd edition - 4/68

MONEY CONVERSION TABLES

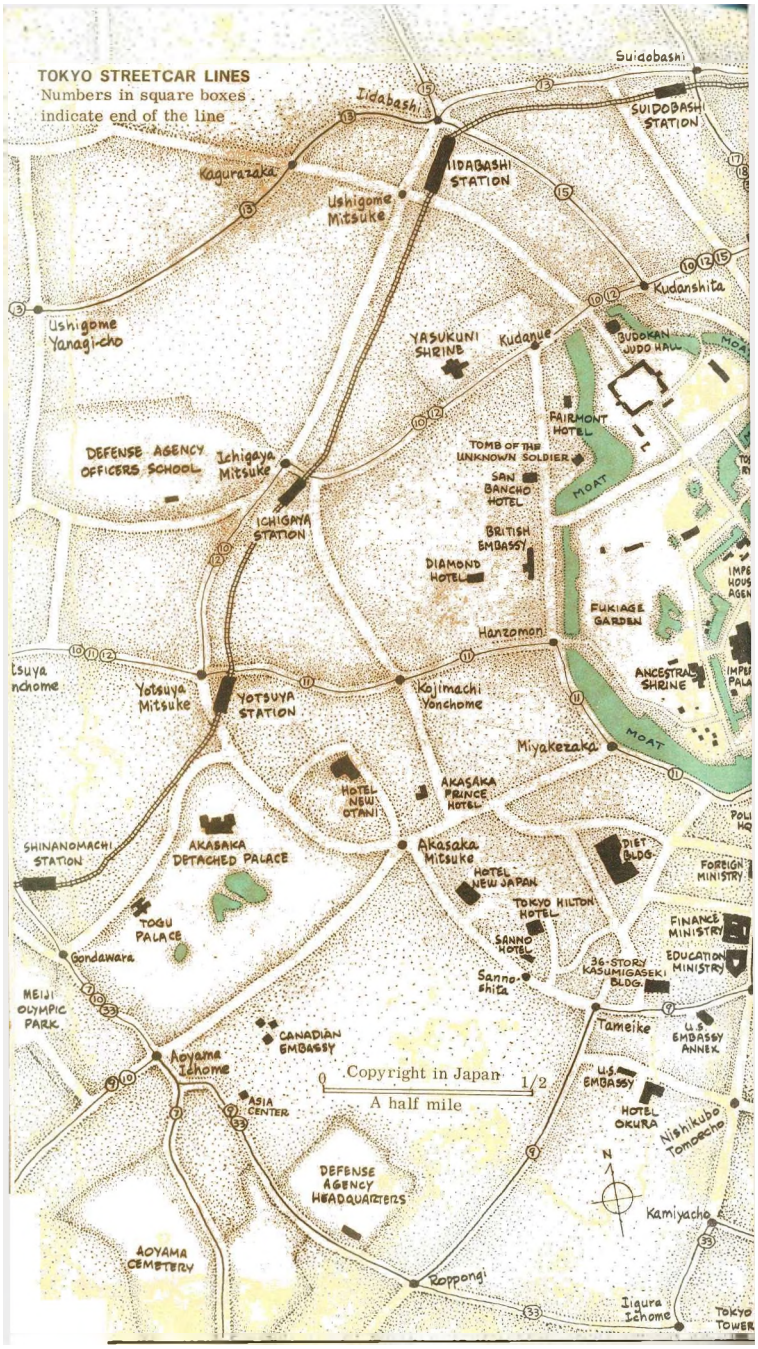
¥100=US$.28=	£0.2.4=	A$.26	¥3,000=US$8.36=	£3.9.4=	A$7.71
¥100=US$.28=	£0.4.8=	A$.51	¥4,000=	$11.15=	£4.12.5=A$10.28
¥200=US$.56=	£0.7.0=	A$.77	¥5,000=	$13.94=	£5.15.6=A$12.85
¥300=US$.84=	£0.9.3=A$1.03		¥6,000=	$16.73=	£6.18.7=A$15.42
¥400= $1.12=	£0.11.7=A$1.29		¥7,000=	$19.51=	£ 8.1.8=A$17.99
¥600= $1.67=	£.13.11=A$1.54		¥8,000=	$22.30=	£ 9.4.9=A$20.56
¥700= $1.95=	£0.16.1=A$1.80		¥9,000=	$25.09=	£10.7.10=A$23.13
¥800= $2.23=	£0.18.6=A$2.06		¥10,000=	$27.88=	£11.11.0=A$25.70
¥900= $2.51=	£1.0.10=A$2.31		¥20,000=	$55.76=	£23.2.11=A$51.40
¥1,000= $2.79=	£ 1.3.1=A$2.57		¥30,000=	$83.64=	34.13.10=A$77.10
¥1,500= $4.18=	£1.14.8=A$3.86		¥36,000=	$100.36=	£41.12.5=A$92.50
¥2,000= $5.58=	£ 2.6.3=A$5.14		¥50,000=	$139.39=	£57.16.9=A128.50

1 Australian dollar = ¥394
1 British pound = ¥865
1 Canadian dollar = ¥325
1 French franc = ¥71
1 German mark = ¥88
100 Italian lire = ¥55
1 Swedish kroner = ¥56
1 Swiss franc = ¥80

The following charts convert yen to U.S. dollars at ¥358.7 to $1. Rates vary daily.

$1=¥358	$21=¥7,532	$41=¥14,706	$61=¥21,880	$81=¥29,054	$110=¥39,457
$2=¥717	$22=¥7,891	$42=¥15,065	$62=¥22,239	$82=¥29,413	$120=¥43,044
$3=¥1,076	$23=¥8,250	$43=¥15,425	$63=¥22,598	$83=¥29,772	$130=¥46,631
$4=¥1,434	$24=¥8,608	$44=¥15,782	$64=¥22,956	$84=¥30,130	$140=¥50,218
$5=¥1,793	$25=¥8,967	$45=¥16,141	$65=¥23,315	$85=¥30,489	$150=¥53,805
$6=¥2,152	$26=¥9,326	$46=¥16,500	$66=¥23,674	$86=¥30,848	$160=¥57,392
$7=¥2,510	$27=¥9,684	$47=¥16,858	$67=¥24,032	$87=¥31,206	$170=¥60,979
$8=¥2,869	$28=¥10,043	$48=¥17,217	$68=¥24,391	$88=¥31,565	$180=¥64,566
$9=¥3,228	$29=¥10,402	$49=¥17,576	$69=¥24,750	$89=¥31,924	$190=¥68,153
$10=¥3,587	$30=¥10,761	$50=¥17,935	$70=¥25,109	$90=¥32,283	$200=¥71,740
$11=¥3,945	$31=¥11,119	$51=¥18,293	$71=¥25,467	$91=¥32,641	$300=¥107,610
$12=¥4,304	$32=¥11,478	$52=¥18,652	$72=¥25,826	$92=¥33,000	$400=¥143,480
$13=¥4,663	$33=¥11,837	$53=¥19,011	$73=¥26,185	$93=¥33,359	$500=¥179,350
$14=¥5,021	$34=¥12,195	$54=¥19,369	$74=¥26,543	$94=¥33,717	$600=¥215,220
$15=¥5,380	$35=¥12,554	$55=¥19,728	$75=¥26,902	$95=¥34,076	$700=¥251,090
$16=¥5,739	$36=¥12,913	$56=¥20,087	$76=¥27,261	$96=¥34,435	$800=¥286,960
$17=¥6,097	$37=¥13,271	$57=¥20,445	$77=¥27,619	$97=¥34,793	$900=¥322,830
$18=¥6,456	$38=¥13,630	$58=¥20,804	$78=¥27,978	$98=¥35,152	$1,000=¥358,700
$19=¥6,815	$39=¥13,989	$59=¥21,163	$79=¥28,337	$99=¥35,511	$2,000=¥717,400
$20=¥7,174	$40=¥14,348	$60=¥21,522	$80=¥28,696	$100=¥35,870	$3,000=¥1,076,100

¥100=$.28	¥6,500=$18.12	¥23,000=$64.12	¥43,000=$119.88	¥130,000=$362.42
¥200=$.56	¥7,000=$19.51	¥24,000=$66.91	¥44,000=$122.67	¥140,000=$390.30
¥300=$.84	¥7,500=$20.19	¥25,000=$69.70	¥45,000=$125.45	¥150,000=$418.18
¥400=$1.12	¥8,000=$22.30	¥26,000=$72.48	¥46,000=$128.24	¥160,000=$446.06
¥500=$1.39	¥8,500=$23.70	¥27,000=$75.27	¥47,000=$131.03	¥170,000=$473.93
¥600=$1.67	¥9,000=$25.09	¥28,000=$78.06	¥48,000=$133.82	¥180,000=$501.81
¥700=$1.95	¥9,500=$26.48	¥29,000=$80.55	¥49,000=$136.60	¥190,000=$529.69
¥800=$2.23	¥10,000=$27.88	¥30,000=$83.64	¥50,000=$139.39	¥200,000=$557.57
¥900=$2.51	¥11,000=$30.67	¥31,000=$86.42	¥55,000=$153.33	¥210,000=$585.45
¥1,000=$2.79	¥12,000=$33.45	¥32,000=$89.21	¥60,000=$167.27	¥220,000=$613.33
¥1,500=$4.18	¥13,000=$36.24	¥33,000=$92.00	¥65,000=$181.21	¥230,000=$641.20
¥2,000=$5.58	¥14,000=$39.03	¥34,000=$94.79	¥70,000=$195.15	¥240,000=$669.08
¥2,500=$6.97	¥15,000=$41.82	¥35,000=$97.57	¥75,000=$209.10	¥250,000=$696.96
¥3,000=$8.36	¥16,000=$44.61	¥36,000=$100.36	¥80,000=$223.03	¥300,000=$836.35
¥3,500=$9.76	¥17,000=$47.39	¥37,000=$103.15	¥85,000=$236.97	¥400,000=$1,115.14
¥4,000=$11.15	¥18,000=$50.18	¥38,000=$105.94	¥90,000=$250.91	¥500,000=$1,393.92
¥4,500=$12.55	¥19,000=$52.97	¥39,000=$108.73	¥95,000=$264.85	¥600,000=$1,672.71
¥5,000=$13.94	¥20,000=$55.76	¥40,000=$111.51	¥100,000=$278.78	¥700,000=$1,951.49
¥5,500=$15.32	¥21,000=$58.54	¥41,000=$114.33	¥110,000=$306.66	¥800,000=$2,230.28
¥6,000=$16.73	¥22,000=$61.33	¥42,000=$117.09	¥120,000=$334.54	¥900,000=$2,509.06


TOKYO STREETCAR LINES
Numbers in square boxes indicate end of the line
Suidobashi
Iidabashi
SUIDOBASHI STATION
IIDABASHI STATION
Kagurazaka
Ushigome Mitsuke
Kudanshita
Ushigome Yanagi-cho
YASUKUNI SHRINE
Kudanue
BUDOKAN JUDO HALL
FAIRMONT HOTEL
TOMB OF THE UNKNOWN SOLDIER
SAN BANCHO HOTEL
MOAT
DEFENSE AGENCY OFFICERS SCHOOL
Ichigaya Mitsuke
ICHIGAYA STATION
BRITISH EMBASSY
DIAMOND HOTEL
FUKIAGE GARDEN
Hanzomon
ANCESTRAL SHRINE
Tsuya nchome
Yotsuya Mitsuke
YOTSUYA STATION
Kojimachi Yonchome
Miyakezaka
HOTEL NEW OTANI
AKASAKA PRINCE HOTEL
SHINANOMACHI STATION
AKASAKA DETACHED PALACE
Akasaka Mitsuke
DIET BLDG.
FOREIGN MINISTRY
HOTEL NEW JAPAN
TOKYO HILTON HOTEL
FINANCE MINISTRY
TOGU PALACE
SANNO HOTEL
EDUCATION MINISTRY
Gondawara
Sanno-shita
36-STORY KASUMIGASEKI BLDG.
MEIJI OLYMPIC PARK
CANADIAN EMBASSY
Tameike
U.S. EMBASSY ANNEX
Aoyama Itchome
Copyright in Japan
0 1/2
A half mile
U.S. EMBASSY
ASIA CENTER
HOTEL OKURA
Nishikubo Tomocho
DEFENSE AGENCY HEADQUARTERS
N
Kamiyacho
AOYAMA CEMETERY
Roppongi
Iigura Ichome
TOKYO TOWER

WHOLESALE ELECTRONICS
Ochanomizu
OCHA-NOMIZU STA.
Matsuei-cho
AKIHABARA STATION
Akihabara-eki Higashiguchi
Iwamoto-cho
ASAKUSABASHI STATION
Asakusa-bashi
SUMIDA
HILTOP HOTEL
Y.W.C.A.
Sudacho
Awajicho
Ogawamachi
Jimbocho
Y.M.C.A.
Kanda
KANDA STATION
Kodenmacho
WEATHER BUREAU
Kanda-bashi
Shin-tokiwa-bashi
MITSUKOSHI DEPT. STORE
Muromachi Sanchome
Suitengumae
MOAT
GAKU BU
Otemachi
Marunouchi
Gofuku-bashi
TOKYU DEPT. STORE
PALACE HOTEL
MARUNOUCHI HOTEL
HOTEL KOKUSAI KANKO
Nihom-bashi
TAKASHIMAYA D.S.
Kaya-bacho
STATION HOTEL
DAIMARU D.S.
TOKYO STATION
PALACE PLAZA
CENTRAL POST OFFICE
NIJUBASHI BRIDGE
Babasaki-mon
Tochomae
Kajibashi
Kyobashi
Sakura-bashi
NIKKATSU HOTEL
YURAKUCHO STATION
SOGO D.S.
GINZA
Sakura-damon
Hibiya
KIBIYA PARK
SUKIYABASHI ARCADE
Sukiya-bashi
MATSUYA DEPT. STORE
MITSUKOSHI D.S.
HANKYU D.S.
IMPERIAL HOTEL
ANT'L ARCADE
Ginza Yonchome
KABUKIZA THEATER
ST. LUKE'S HOSPITAL
MINISTRY OF INDUSTRY-TRADE
DAI ICHI HOTEL
MATSU-ZAKAYA D.S.
GINZA TOKYU HOTEL
Tsuki
NISHI HONGWANJI TEMPLE
Tamuracho Ichome
HOTEL NIKKO
Shimbashi
SHIMBASHI STATION
TSUKIJI FISH MARKET
Tsukishima-dori
HAMA RIKYU DETACHED PALACE GARDEN
TOKYO HARBOR
Onari-mon
Hamamatsucho Ichome
SHIBA PARK HOTEL
HAMAMATSU-CHO RAILWAY + MONORAIL STATIONS